

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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## NET WEIGHT REGULATIONS.

Following the decision of the Federal Government that hams, bacon, etc., in coverings are not "in package form" under the federal law, and therefore do not have to be marked with the net weight, the federal meat inspection authorities have issued the following directions to inspectors concerning the details:

Single hams, single sides of bacon, shoulders, dried beef cuts, and similar cuts of meat of irregular size and weight, when wrapped or coated with paper, cloth, or gelatin, are not held to constitute food in package form. This also applies to pork loins wrapped in paper. This does not exempt shipping cases or other containers of these products not marked in conformity with the regulations.

Also the following:

Sausage stuffed in animal casings is not held to constitute food in package form.

Lard, compound, and other rendered fats shipped in wooden boxes are considered as being in package form.

Lithograph labels on metal containers now on hand which do not bear the net weight may be corrected by the application of approved stickers bearing the net weight, the stickers to be attached in such a manner as to adhere to the containers under all circumstances. On future supplies of lithographed containers the net weight should be likewise lithographed.

Such statements as "size 1/4," "1/4 cans," etc., will not be permitted to appear on containers. The printing of the quantity of contents upon the outside of packing cases containing a number of units branded in conformity with the law and regulations is not obligatory; however, if given, such statements must be correct and in the form prescribed in the regulations.

## BELL LEAVES BRITAIN COMPANY.

John I. Bell, one of the veteran pork packers of the country, retired last week as manager of Britain & Company's plant at Marshalltown, Iowa, after an active connection with that concern extending over thirty years. At the time of his retirement he was vice-president and general manager. He is succeeded as manager by E. A. Lunham, of Chicago, who also becomes secretary of the company.

## ABATTOIRS MUST BE SANITARY.

Country slaughterhouses and other small abattoirs of that type in the state of Tennessee, which do not comply with the sanitary regulations, have been ordered closed by State Food Commissioner Brown. Ten days have been given to comply with the regulations, which require the slaughterhouses to be rebuilt to meet requirements, or to be abandoned.

## NEW FEDERAL MEAT INSPECTION REGULATIONS Revision of the Rules Clears Up Many Doubtful Points

The regulations of the United States Department of Agriculture, Bureau of Animal Industry, for the enforcement of the Meat Inspection Law, have been revised and compiled and were issued as of date of July 30. They become effective on domestic meats November 1, and on imported meats January 1 next. The work of compiling and revising these regulations has been going on in the department for several years past, and they show some important departures from present practice.

It is evident from these regulations that it is the desire of the department to conserve our meat resources as fully as possible, and at the same time amply to protect consumers. Principally toward this end provision is made for the sterilization of certain food products under rigid inspection, and the regulations also provide for the canning of such foods where plainly and conspicuously marked.

This is in line with German and other European practice, and will save to consumers large quantities of meat which heretofore have been destroyed, while the marks at the same time will plainly inform consumers as to their origin.

### New Regulations Are More Enlightening.

The new regulations are considerably more enlightening and explanatory than any heretofore issued by the Bureau, and should be helpful in clearing up disputed points between inspectors and packers where the phraseology has been open to question. For the first time, too, they permit inspectors-in-charge in some cases to use their discretion instead of making arbitrary rules which were not always practicable.

The ante mortem examination and disposal of animals showing disease on that test is made more rigid, and the post mortem examination is more clearly defined at several points.

One of the requirements is that all pork which would go into products ordinarily consumed without cooking shall be cooked in the packinghouse. This is because of the possible danger of trichinae.

The provisions of the Food and Drugs Act are now included in the regulations, though they have been in effect practically since the inception of the meat inspection law.

Provision is made to resume practical control of uninspected rendering or grease-refining establishments as a precaution

against the possible sale of inedible fats for edible purposes.

As has been previously stated, the Department ignores the ruling of the United States Circuit Court of Appeals in the matter of cereal and water in sausage, except in the St. Louis jurisdiction, and repeats the old regulations limiting water to 3 per cent. and cereal to 2 per cent.

Where articles are prepared by an official establishment for distributors under private brands, the name of the distributor must be so indicated.

Provision is made for marking all meat food products under the National Net Weight Law after September 3, 1914, and the Bureau of Animal Industry will have charge of this labeling. It will pass on all such labels or marks, as well as those directly under the meat inspection law.

### Details of the Important Regulations.

The more important regulations are as follows:

"Passed for sterilization" (definition): That the carcasses, parts of carcasses, meat, meat products, or meat food products so marked have been inspected and passed on condition that they be rendered into lard or tallow as prescribed by regulation 15 or otherwise sterilized by methods approved by the chief of bureau.

"Meat or product" (definition): Any part or all of meat and products.

On and after three years from the date of the order adopting these regulations the phrase "inspected and passed under the provisions of (or according to) the act of Congress of June 30, 1906" shall not be used as an inspection legend, unless hereafter expressly authorized by the Secretary of Agriculture upon its being shown to his satisfaction that continuance of the use thereof for a longer period is equitable and is rendered necessary in order to utilize stocks of labels on hand or order at the time this regulation takes effect.

### Regulating All Rendering Establishments.

The proprietor or operator of each grease rendering or grease refining establishment, and of every other establishment which has not been granted inspection or exemption, which prepares or ships any article or articles derived wholly or in part from cattle, sheep, swine, or goats for interstate or foreign commerce, or in the District of Columbia, a Territory, or other place under the jurisdiction of the United States, which article or articles it is claimed are not capable of being used as food by man, shall file with the Secretary of Agriculture a declaration that none of such articles are for human consumption, nor will be sold or shipped from such establishment otherwise than in compliance with these regulations, and that no article for human

consumption derived wholly or in part from cattle, sheep, swine, or goats will be prepared at or in such establishment, or will be sold or shipped therefrom. Such establishments may be inspected at any time to ascertain whether any article derived wholly or in part from cattle, sheep, swine, or goats is prepared therein for human consumption, or whether any declaration filed or offered for filing is false in any particular.

The proprietor or operator of each establishment which has been granted inspection or exemption and which prepares therein any article or articles derived wholly or in part from cattle, sheep, swine, or goats for interstate or foreign commerce, or in the District of Columbia, a Territory, or other place under the jurisdiction of the United States, which article or articles it is claimed are not capable of being used as food by man, shall file with the Secretary of Agriculture a declaration that none of such articles are for human consumption nor will be sold or shipped from such establishment otherwise than in compliance with these regulations.

Dogs shall not be admitted into official establishments except, upon permission of the inspector in charge, for the purpose of destroying rats. Dogs which are admitted shall be kept free from tape-worm infestation. Such examination shall be made to determine freedom from infestation as the chief of bureau may prescribe. Contamination by the excreta of these animals shall not be permitted, nor shall the dogs be allowed to eat the raw viscera of cattle, sheep, swine, or goats.

#### Passing Carcasses for Sterilization.

Carcasses and parts passed for sterilization shall be conspicuously marked on the surface tissues thereof by a bureau employee at the time of inspection "Passed for sterilization." All such carcasses and parts shall be sterilized in accordance with regulation 15 and until so sterilized shall remain in the custody of a bureau employee.

In all cases where carcasses showing localized lesions of disease are passed for food or for sterilization the diseased parts shall be removed before the "U. S. retained" tag is taken from the carcass, and such parts shall be condemned.

Hog carcasses found before evisceration to be affected with an infectious or contagious disease, including tuberculosis, shall not be eviscerated at the regular killing bed or bench, but shall be retained and separated from other carcasses and taken to the final inspection room or place and there opened and examined. This requirement, however, may be waived for those slaughter floors where the number of animals slaughtered per hour is small and on which the inspection facilities are such as permit a ready, efficient, and sanitary performance of the final inspection without such separation.

#### Disposal of Diseased Carcasses and Parts.

The carcasses or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in other sections of this regulation shall be disposed of according to the section of this regulation pertaining to the disease or condition. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a process becomes loathsome or a disease noxious, the decision as to the disposal of all carcasses, parts, or organs not specifically covered by these regulations shall be left to the inspector in charge.

Meat should not be destroyed if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood or by other means to the muscles or to parts that may be eaten with the muscles, and if the animal is well nourished and in good condition, since in this case there is no proof, or even reason to suspect, that the flesh is unwholesome.

Heads showing lesions of tuberculosis shall be condemned, except that when the heads of hogs are from carcasses passed for food or for sterilization and the lesions are slight,

are calcified or encapsulated, and are contained to lymph glands in which not more than two glands are involved, the head may be passed for sterilization after the diseased tissues have been removed and condemned.

Carcasses of hogs which show acute and characteristic lesions of either hog cholera or swine plague in any organ or tissue, other than the lesions resembling lesions of hog cholera or swine plague occur in the kidneys and lymph glands of hogs not affected with either hog cholera or swine plague, carcasses of hogs in the kidneys or lymph glands of which appear any lesions resembling lesions of either hog cholera or swine plague shall be carefully further inspected for corroborative lesions. On such further inspection—

If the carcass shows such lesions in the kidneys or in the lymph glands or in both, accompanied by characteristic lesions in some other organ or tissue, then all lesions shall be regarded as those of hog cholera or swine plague, and the carcass shall be condemned.

If the carcass shows in any organ or tissue, other than the kidneys or lymph glands, lesions of either hog cholera or swine plague, which are slight and limited in extent, it shall be passed for sterilization in accordance with regulation 15.

If the carcass shows no indication of either hog cholera or swine plague in any organ or tissue other than the kidneys or lymph glands, it shall be passed for food, unless some other provision of these regulations requires a different disposal.

Carcasses of cattle (including the viscera) infested with tapeworm cysts known as *Cysticercus bovis* shall be condemned if the infestation is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the palm of the hand.

#### Passing Infested Carcasses for Food.

Carcasses of cattle showing a slight infestation, that is, not to exceed ten cysts, as determined by a careful examination of the heart, muscles of mastication, tongue, diaphragm and its pillars, and of portions of the carcass rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues, provided the carcasses and parts, appropriately identified by retained tags, are held in cold storage or pickle for not less than twenty-one days under conditions which will insure proper preservation; and provided, further, that if the temperature at which such carcasses and parts are held in cold storage does not exceed 15 degs. F., the period of retention may be reduced to six days. Carcasses which show no cysts except in the heart may be passed for food after retention in cold storage or pickle as above provided, irrespective of the number of cysts in the heart.

Carcasses of cattle showing a moderate infestation, that is, a greater number of cysts than mentioned in paragraph 2, but which are not so extensively infested as indicated in paragraph 1, of this section, may be passed for sterilization. In case such carcasses are not sterilized as required by regulation 15, they shall be condemned.

Fats of carcasses passed for food or for sterilization under the provisions of paragraphs 2 and 3 may be passed for food provided they are melted at a temperature of not less than 140 degs. F. The edible viscera, except the lungs and heart, of carcasses passed for food or for sterilization under the provisions of paragraphs 2 and 3 may be passed for food without refrigeration or other process of sterilization provided they are found to be free from infestation upon final inspection. The intestines, weasands and bladders from beef carcasses affected with *Cysticercus bovis* which have been passed for food or for sterilization may be used for casings after they have been subjected to the usual methods of preparation and may be passed for such purpose upon completion of the final inspection.

Carcasses of hogs affected with tapeworm cysts (*Cysticercus cellulosae*) may be passed for sterilization, but if the infestation is excessive the carcass shall be condemned.

In the disposal of carcasses, edible organs, and parts of carcasses showing evidence of infestation with parasites not transmissible to man, the following general rules shall govern: If the lesions are localized in such a manner and are of such a character that the parasites and the lesions caused by them may be radically removed, the nonaffected portion of the carcass, organ, or part of the carcass may be passed for food after the removal and condemnation of the affected portions. If an organ or a part of a carcass

(Continued on page 21.)

#### JULY MEAT SUPPLIES.

Official reports of receipts of meat animals at six leading markets for the month of July show a decrease of 120,000 cattle compared to July a year ago, a falling off of 270,000 in hog marketing for the month, and a decrease of over 100,000 in sheep and lambs as compared to a year ago. For the seven months of the year up to August 1 the receipts of cattle at six markets were 50,000 head below last year. Hog marketing was more than a million short of a year ago, and sheep and lambs were about 400,000 in excess of a year ago.

A synopsis of the official reports of receipts for July, with comparisons, is as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	161,950	28,867	460,311	374,955
Kansas City ..	119,365	9,352	114,413	69,512
Omaha .....	40,970	*.....	201,514	185,526
St. Louis .....	97,246	.....	150,557	32,670
St. Joseph .....	18,962	1,959	110,414	32,923
Sioux City .....	16,122	860	132,994	16,100
Tl. July, '14....	454,615	41,038	1,170,113	771,605
Tl. July, '13....	572,937	48,982	1,444,028	886,124

Receipts for seven months ending July, 1914, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	1,283,753	254,344	3,877,226	2,863,581
Kansas City ..	744,012	45,902	1,183,724	1,073,792
Omaha .....	443,021	*.....	1,558,165	1,265,100
St. Louis .....	463,730	.....	1,533,007	507,427
St. Joseph .....	152,216	13,790	955,490	480,491
Sioux City .....	194,015	10,143	706,138	161,536
Tl. 7 mos., '14.3.280,727	324,179	9,903,690	6,351,937	
Tl. 7 mos., '13.3.741,832	357,291	11,034,327	5,939,789	

\*Calves not separately reported.

#### STOCKS OF PROVISIONS.

Official reports of stocks of provisions on hand at five chief centers at the beginning of August show increases in pork and lard compared to a month ago, but less cut meats. Stocks of pork and lard are heavier than a year ago, but cut meats lighter. A synopsis of the official reports is as follows, with comparisons:

Pork, Barrels.			
	July 31, 1914.	June 30, 1914.	July 31, 1913.
Chicago .....	84,534	89,928	56,993
Kansas City .....	3,700	5,427	4,023
Omaha .....	4,812	4,238	2,354
St. Joseph .....	3,768	3,740	1,912
Milwaukee .....	11,402	12,280	6,694
Total .....	108,216	115,613	71,976
Lard, Tierces.			
Chicago .....	222,464	186,828	159,483
Kansas City .....	4,814	6,804	6,649
Omaha .....	6,169	5,822	11,946
St. Joseph .....	9,504	9,834	10,606
Milwaukee .....	4,489	4,186	6,012
Total .....	247,440	213,474	194,766
Cut Meats, Lbs.			
Chicago .....	95,867,921	108,420,613	121,999,520
Kansas City .....	30,322,400	36,029,300	49,065,100
Omaha .....	39,279,471	38,862,042	48,307,226
St. Joseph .....	22,774,167	24,210,070	30,141,035
Milwaukee .....	15,928,266	17,137,939	16,593,318
Total .....	204,172,225	224,659,964	266,106,199

## MEAT TRADE INVESTIGATION IN AUSTRALIA

### Government Also Plans Extensive Meat Plants of Its Own

(Special Correspondence of The National Provisioner.)

Brisbane, Q., Australia, July 4, 1914.

The prices of meat in Australia show no signs of collapse. There are occasional lapses of a mild kind, but generally speaking the trend is upwards all the time. And this is accompanied with a great deal of growling and a great amount of political agitation against what has been called the American beef trust.

The commission appointed by the federal government to inquire into this question of trusts has commenced work, and is taking evidence in Melbourne. As the export trade is not centered in that city, which is at present the seat of the national government, the evidence so far has not been specially interesting. But despite the political aspect of this inquiry—a case of one side trying to “dish” the other—a lot of information of value will be forthcoming concerning the trade generally when the commission visits the other states.

Incidentally, I may mention that in New South Wales, where there is a Labor government in power, an inquiry was recently made by a government official by request of the Premier about the prices and supplies of beef, and he stated that it was not known whether the so-called beef trust is operating extensively in Sydney, but it was a fact that a considerable portion of the New South Wales output of meat was being purchased by certain firms whose names were usually associated with the alleged American beef trust. But all meats purchased by these firms were exported, and not resold in New South Wales.

The shortage of cattle was put down to the results of the season, and to the fact that the increased activity of meat plants in Queensland prevented large numbers of Queensland cattle from finding their way to New South Wales for sale. It was added that “There exists in trade circles a certain excitement and uncertainty which is due to a large extent to the fact that American firms are becoming keen competitors for the purchase of New South Wales meat.”

#### Butchers Not Afraid of So-Called Meat Trust.

Down in Adelaide, South Australia, where abattoirs were recently established, it was found that the cost of meat had gone up. Some consider this is due to the increased cost of handling and the increased cost of raw material. Others bring in the question of the operation of the so-called trust. A commission to inquire into the question came to Brisbane from the South Australian State some days ago, and a prominent butcher in Brisbane gave evidence. The following is an interesting extract from the proceedings:

The Chairman: “There is a fear that the trusts, and especially the American companies, will eventually secure the bulk of the supplies.”

Witness: “I have no fear of that.”  
“Have you not any fear that by buying the calves before they are born, you will be adversely affected?” “No. I buy 12 months’ requirements at once.”

“Then you are not afraid of the trusts?”  
“No, not at all.”

The witness gave a list of his prices, some of which were as follows: Beefsteak, 4d.; prime ribs, 4d.; choice ribs, 3½d.; chuck

ribs, 3d.; whole topside, 3½d.; topside, corned, 4d.; topside, best, 4d.; topside, with bones, 3d.; topside, without bones, 4d.; silver-side, 5d.; and sirloin, 5½d.

The Chairman: “You are very lucky people in Brisbane. Best beef in Adelaide two markets ago was 45s. to 50s. on the hoof; good wethers, 60 pounds weight, £1 17s. 6d.; one pig fetched £11.”

After this commission left here an exporter gave an important statement on the position of government works as compared with private works. He pointed out that in South Australia, where there were government works and not private works, the exporter was unable to operate, for as soon as he got to work and got in touch with new markets everybody knew of it. After a market had been tapped every other exporter could come along and get stock killed at the government works and thus get into competition with him.

Armour & Company has been registered in this State. Recently some beef with their brand was sent from the Central Queensland meat works, creating much comment. It was shown that the works received an order for the meat and at the request of the purchasers put on it the label “Armour & Company, Rockhampton, Queensland.”

#### Government Plants in New South Wales.

For some years abattoirs have been projected for Sydney on a new scale. An important side of this concern's operations will be the treatment of by-products. Provision will be made for the dessication of the blood, to convert it into fertilizer. At the present plant the blood runs to waste.

The government intends to go in largely for meat killing and chilling works, and so far as the metropolitan area is concerned it will largely monopolize the industry. Provision will be made for killing stock for export, as well as dealing with stock for local consumption. The action of the government has given a good deal of concern to those interested in private plants for treating by-products, as the government has made it clear that it will treat everything except hides and skins, and will deal with these if opportunity offers. The amount invested by the government in these new works is upwards of four million dollars.

The importance of the stock industry in Queensland State is illustrated by the export of agricultural and pastoral products during last year. Of the total value of 12¼ millions sterling, over 90 per cent. were pastoral products, wool being valued at 5¼ millions; meat, exclusive of bacon and hams, nearly 3¼ millions; hides and skins, ¼ million; and tallow, nearly ¼ million.

Information from New Zealand states that the farmers in the district of Stratford, Taranaki, have decided to form a farmers’ meat freezing company with a capital of £100,000. It is probable that like most of the co-operative concerns in the Dominion these works will be devoted principally to sheep and lamb freezing.

In the State of New South Wales there have been frequent complaints of the rough way in which stock are handled while in transit by rail. The State railways in that part of the Commonwealth appear to handle

stock with less consideration than in other parts. Just now there is a strong movement of protest against the cruelty inflicted on traveling stock.

EDITOR'S NOTE.—This is the fourteenth in a series of letters from The National Provisioner's special correspondent in Australia, which country is the latest to be considered as a possible source of meat supplies for the United States. Since the indications have strengthened that Argentina would be unable to meet all demands of Europe and this country, Australia has been turned to as a possible solution of the problem. The National Provisioner's representative there will endeavor to keep the trade posted.]

#### LIGHT IMPORTS OF FRESH MEATS.

With the advent of European war much speculation was indulged in concerning the effect of hostilities on our imports of foreign fresh meats. It was the consensus of opinion that if Great Britain obtained control of the seas the trade would continue, but that British demands would make such a high market as to divert most of the foreign beef in that direction, taking it away from us unless we met the high prices.

That is a matter for the future to determine. It so happened that the past week's arrivals of foreign fresh meats were exceptionally light. They were confined practically to the cargo of one ship direct from South America, which brought 10,720 quarters of beef, but no mutton. Arrivals via Europe were naturally cut down, and included only 561 quarters of beef by the Adriatic. That source will probably be closed from now on. No other receipts were reported.

Exports of meats from the River Plate to the United States last week were fairly large, amounting to 19,000 quarters frozen and chilled beef, 1,000 carcasses mutton and 5,000 carcasses lamb, compared with 18,000 quarters beef, 2,000 carcasses mutton and 2,000 carcasses lamb the week previous. Since January 1 exports total 512,000 quarters beef, 93,000 carcasses mutton and 59,000 carcasses lamb. Since the breaking out of war the situation has changed, and until shipping and exchange arrangements are made this traffic may be at a standstill.

#### CAUGHT IN THE WAR ZONE.

With anywhere from 60,000 to 100,000 Americans in Europe at the time of the outbreak of war it was not surprising that the meat and allied industries should have their representatives there. J. Ogden Armour had only recently returned from abroad, and L. F. Swift had not yet started for the other side. But Lawrence H. Armour, of Chicago, was caught on the Continent, and reached London in time to be of great service to stranded Americans there. He was made chairman of the hotel committee in London to look after the situation.

John Aspegren, of New York, ex-president of the New York Produce Exchange, and one of the leaders in the cottonseed oil trade, also reached London from Paris at about the same time. He was also active in assisting Americans in distress. R. S. Mathewson, head sheep buyer for Swift & Company at Chicago, is also in Europe with his family. Aaron Buchsbaum, one of the leading retail butchers of New York, was in Germany with his family, and at last reports was at Bremen unable to leave. Many other representatives of the retail trade were also enjoying vacations in Germany, Austria and Switzerland, and were caught in the war net.



## PRACTICAL POINTS FOR THE TRADE

### ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

### EXPORT OFFAL.

An inquiry from a Western packer is as follows:

Editor The National Provisioner:

Will you kindly give us a list of so-called "export offal?"

This classification includes beef hearts, livers, kidneys with or without fat (with fat are termed "kidney knobs"), ox tails, tripe, calf tongues and hearts, sheep plucks, livers, hearts, tongues and sweetbreads, lamb fries, hog kidneys, pork loins and boneless butts. All these may or may not be exported, depending upon the value here and abroad. This material is frozen, as a rule.

### COOKED PRESSED OX TONGUE.

The following query has been received by The National Provisioner:

Editor The National Provisioner:

Would you kindly inform me through your columns of the best and most practical way of making cooked pressed ox tongue; also how to make the jelly?

To put up cooked pressed ox tongues, pigs or calves' tongues, they are first boiled gently until cooked, but not overdone. After this the skin and coating on the tongue are removed, together with all surplus fat, bone and gristle, placed in molds with the necessary amount of gelatine, and allowed to cool under pressure. Hot weather is not the best time to put up jellied tongues.

The gelatine can be bought in a granulated form from any supply house at around 20 cents per pound, and usually one pound of gelatine is added to 7 pounds water, and heated until dissolved, adding sufficient salt to taste, and in some instances a little vinegar.

Jelly may be made from the hock, head and

other pork skins; from pigs' and calves' feet, sinews, etc. Usually, however, this material is bought in the dried granulated form and is always ready for use, and sweet. The material for home-made jelly should be cooked slowly and the liquor filtered through a cloth.

Tongues may be put up in hog stomachs with gelatine and submitted to pressure while cooling, same as in manufacturing head cheese. Jellied tongues may be put up in wooden pails, also if the trade requires, in square cans, usually 6 pounds, in which instance about 4½ pounds meats and 1½ pounds dissolves gelatine are used.

Such material should be thoroughly chilled and kept in cold or as cool as possible storage. It is intended also to have such meats get into consumption quickly, as age deteriorates the flavor considerably.

### ARTIFICIALLY HARDENED OILS.

Oil pressed from copra, or the dried meats of the coconut, is solid at ordinary temperatures, the melting point being about 80 degs. F. Copra oil has always been a favorite grease for fine hard soaps, and since the invention of certain refining processes about the year 1905 it is being more and more used as an ingredient of margarin, says Commercial Agent Erwin W. Thompson, of the Bureau of Foreign and Domestic Commerce.

Oleo oil and neutral lard have been the standard hard ingredients for margarin, and still are in the United States. But in Europe copra oil is rapidly replacing the animal fats for this purpose, thus leaving a diminishing proportion for the soap makers, who must now resort more to animal fats. But owing to the world's shortage of animals, still further supplies of hard fats must be sought.

Artificially hardened liquid oils are now being supplied for this purpose in large quantities, both in Europe and in the United States. On account of the relatively lower price of linseed oil during the past year, this has been more generally hardened for the soap makers than the other oils. Whale oil is also coming into use for this purpose. Cottonseed oil, being relatively high in price, is not being hardened in important quanti-

ties except for making of edible products.

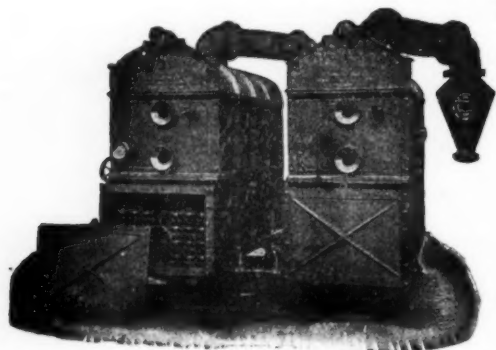
In the United States most of the large makers of compound lard who formerly used 80 per cent. of liquid cottonseed oil and 20 per cent. oleo stearin, now use cottonseed oil exclusively, after hardening it to the desired consistency for artificial or "compound" lard. In Europe small quantities of cottonseed oil are being hardened for margarin, and this will probably be an important business, but for the immediate present most of the hardened oils are being used for soap.

The total capacity of European hardening plants for 1914 is put at 1,375,000 barrels (400 pounds each), but not more than half this amount was made in 1913. In the United States the output for 1913 is put at 500,000 barrels, and the plants are said to be rapidly increasing.

The composition of margarin in the principal producing countries of Europe is estimated for 1913 as follows (metric tons of 2,204.6 pounds): Copra oil, 169,000; palm-kernel oil, 35,000; animal hard fats, 143,500; liquid oils, 150,000. The production of margarin is increasing year by year, and copra oil as an ingredient is becoming increasingly popular.

The demand for this purpose alone will probably be 250,000 tons in 1914, and this is two-thirds of the world's crop. The soap trade will always require important quantities, because, aside from its mere hardness, copra oil possesses certain characteristics rendering it especially desirable in some kinds of soap, such as for use with sea water, and for shaving soap.

Despite all the artificially hardened oils, there seems no immediate likelihood of a surplus of copra oil. The copra crop of 1913 is estimated at 630,000 metric tons. At the highest probable yield of 60 per cent., this would make 372,000 metric tons of oil, or say 2,000,000 barrels. Although this is three times the crop of 1906, the admission of this oil to the edible class since that date has kept up and even advanced the price. It would seem that its growing usefulness as an ingredient of artificial butter would fully offset the output of all the coconut plantations that are now being exploited.



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Association.

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## REVISED MEAT REGULATIONS

The revised regulations for the enforce-  
ment of the Federal Meat Inspection Law,  
the provisions of the Food and Drugs Act  
which apply to meats, and the new National  
Net Weight Law, show the study which the  
Department of Agriculture has given the en-  
tire inspection service during the past eight  
years. In theory, at least, the new regula-  
tions, which will go into effect on November  
1, should be helpful. Especially is this true  
for consumers, in that there will be a larger  
available meat food supply, and extra pre-  
cautions are taken to protect the interest of  
the consumer, both as to the quality of  
meats and their labels.

How the regulations will work out in  
practice remains to be seen. Undoubtedly  
they will be subject to revision again from  
time to time, as the necessities of actual  
practice are demonstrated.

The provision in the new regulations which  
permits the sterilization of certain forms of  
meat food products and the marking of  
them as such, while in conformity with the  
European practice, is still not as far ad-  
vanced as would have been possible had the  
department made full recognition of the  
recommendations of the pathological com-  
mission, which made a thorough investiga-  
tion of all the questions involved some years  
ago. Unquestionably the department would  
have had full authority through the scien-  
tific opinion then rendered to pass the steril-  
ized products without marking.

It remains to be seen how American con-  
sumers will take to goods marked "second  
class," or otherwise indicated as inferior in  
quality, though such marks are used in Eu-  
ropean markets, and have no effect upon the  
sale of meats except at a lower price.

The condensation of the original regula-  
tions and the various service announcements  
which have been issued since, and their  
classification under proper headings, will  
make reference to them very much easier  
than heretofore. The department is to be  
congratulated upon adding explanatory notes  
which should do much to relieve friction be-  
tween packers and inspectors upon disputed  
points. The more important regulations will  
be found in another column, and the de-  
partment at Washington will supply copies  
to those who are interested.

## WAR AND THE MEAT TRADE

The Pan-European war will have multi-  
farious effects, and these will doubtless be  
discussed from time to time from every pos-  
sible viewpoint. Aside from the general fea-  
tures of the situation the one which concerns  
the meat trade most is the probable effect  
upon the industry in this country and abroad.

The outlook does not seem to be very re-  
assuring, however it is considered. Before  
the beginning of hostilities the world faced  
a serious meat shortage. Even at that time  
there was great difficulty in supplying the  
world demand, and prices have been uni-  
formly higher for many months than under  
previous abnormal conditions.

With practically all of the food-producing  
power of Europe in the battle line, the world  
faces the necessity of feeding not only these  
vast bodies of men, but those whom they  
leave behind. Their present supplies will last  
for a time, it is true, but the tremendously  
increased consumption because of the war,  
the loss because of the labor taken away  
from agricultural pursuits, and the neces-  
sarily resultant damage to food supplies  
where the armies are engaged, will all tend  
to make the question of food supplies for  
the contending nations an exceedingly serious  
problem.

The United States is temporarily relieved

of any serious effects of this situation, be-  
cause of the fact that the channels of com-  
merce are closed for the time being, at least,  
and what food supplies we have on hand  
must be held here until the lanes of ocean  
travel are opened in one way or another.  
When this is done it is reasonable to suppose  
that all of Europe will demand our food  
products. It naturally follows that their  
armies and non-combatants will have to be  
fed, and the nations of the earth which have  
a surplus food supply will be called upon  
for the necessities of life. This will natu-  
rally raise prices in this country, and in fact  
throughout the world.

There is little hope for relief to Europe or  
to this country through the meat products of  
Argentina, Australia, New Zealand and other  
meat-producing countries. The same reasons  
obtain for their inability to ship to the con-  
tending countries as in our own case, and if  
their channels of commerce are opened they  
will doubtless ship their surplus to the Eu-  
ropean markets.

Even should the war be of short duration  
the effects already created, with millions of  
men mobilized and taken away from their  
daily pursuits, will last for many months if  
not years to come.

Viewed in any aspect, it would seem that  
while American markets are comparatively  
normal at this time, the ultimate demand for  
our products should have a very marked ef-  
fect upon our own domestic food supply  
situation.

## VEAL UNDER LEGAL BAN

The City Council of Atlanta, Ga., has passed  
an ordinance which not only forbids the  
slaughter of calves in that city, but also pro-  
hibits the sale of dressed calves under 150  
pounds there. This is the first radical step  
taken anywhere toward conservation of the  
beef supply through the regulation of calf  
killing or veal consumption.

Naturally, such attempts at regulation will  
meet with strenuous and sometimes bitter  
opposition, as infringing upon property rights  
and the freedom of action of the citizen. But  
there is a growing belief that something  
drastic must be done if we are to make any  
headway toward a repletion of our beef sup-  
ply, and many people are coming to believe  
that we must regulate the killing of calves  
as the first necessary step in accomplishing  
such a result.

Just how far we can go in this direction  
successfully remains to be proved. Somebody  
must try it out, and the city of Atlanta steps  
forward as the pioneer in this movement.  
The outcome will be watched with the great-  
est interest. Of course, legislation of so lim-  
ited a scope as this cannot prove the case  
one way or the other. But it will at least  
point the way, whichever way it is to be.

## TRADE GLEANINGS

Swift and Company will erect a \$10,000 branch house at Tucson, Ariz.

J. E. Wadley contemplates establishing a cottonseed oil mill at Waycross, Ga.

The Goodin-Brown Company, of Upton, Ky., have increased their capital stock from \$6,000 to \$15,000.

Geo. Graf and others are reported to have organized a company to build an abattoir and ice plant at Shawnee, Okla.

J. E. Broussard, R. Hancock and D. P. Redwine have incorporated the El Campo Cotton Oil Company, El Campo, Tex., with a capital stock of \$50,000.

The Rinehart packing plant at Guthrie, Okla., was totally destroyed by fire on July 29. The loss is estimated at \$40,000, with insurance of \$11,500.

The Chatham Materials Company, of Savannah, Ga., has been incorporated with a capital stock of \$5,000 by John L. Cabel, W. R. Gignilliat and D. G. Heidt.

Haughey & Ivins, Inc., New York City, have been incorporated by C. L. Haughey, J. D. Haughey and C. F. Ivins, with a capital stock of \$25,000. Will deal in hides, oils, fertilizers, etc.

The Frank L. Young Company, Boston, Mass., has been incorporated with a capital stock of \$300,000 by C. J. Murphy, president; and F. L. Young, treasurer. They will deal in oils, tallow, greases, etc.

The Bessemer Oil & Fertilizer Company, Bessemer, Ala., incorporated with a capital stock of \$30,000 by J. C. B. Gwin, president; J. R. Waldrop, vice-president, and Wm. Waldrop, secretary and treasurer, will erect seed-houses (largest structure to be 50 x 80 ft.) with a capacity of 1,000 tons.

The Norfolk Packing & Provision Company, Inc., Norfolk, Va., has been organized with an authorized capital of \$25,000. The officers of the company are L. Wasserman, president; W. J. Fitchett, vice-president; A. Levine, secretary; J. S. Bell, Jr., treasurer; G. D. Rauer, manager.

### MEAT INSPECTION CHANGES.

The following changes in the federal meat inspection service arrangements are announced from Washington:

Meat inspection inaugurated: Ashland Provision Company, 301 West Front street, Ashland, Ky.; \*Mississippi Packing Company, Natchez, Miss.; Armour & Company, East Liverpool, Ohio; Sterling Packing Co., 2706 Poplar avenue, Chicago, Ill.; The E. B. Manufacturing Company, 176 Franklin street (mail 93 Hudson street Station 14), New York, N. Y.; Henry Kast, 277 Greenwich street, New York, N. Y.; Miller Packing Company, Adams street and Osage avenue, Kansas City, Kan.; The Nauss Brothers Company, 2289-2291 Third avenue, New York, N. Y.; Lorch Brothers, 122-124 North Delaware avenue, Philadelphia, Pa.; H. D. Reese, 1205 Filbert street, Philadelphia, Pa.; George L. Wells, Inc., 402-404 North Second street, Philadelphia, Pa.; Reading & Dickison, 225 Race street, Philadelphia, Pa.; George Nye Company, 130-132 Lyman street, Springfield, Mass.; Armour & Company, 43-59 Long Wharf, Newport, R. I.; \*Saegerstown Sausage Company, Saegerstown, Pa.; \*St. Joseph Live Stock Serum Company, South End hog yards, St. Joseph, Mo. (mail Live Stock Exchange Buildings, South St. Joseph, Mo.); Swift & Company, 159 Ashland street, North Adams, Mass.; Wilson & Rogers, Inc., 134 North Delaware avenue, Philadelphia, Pa.; Swift & Co., 706-708 Lancaster avenue, Wilmington, Del.; Herman Diele, 91 Jackson street, Hoboken, N. J.; \*Easton Abattoir, 130 Delaware street, Easton, Pa.

Meat inspection discontinued: W. W. Rose, 175 Pennington avenue, Trenton, N. J.; E. W. Sage & Company, 118 Albany avenue, Hartford, Conn.; Taylor Provision Company, Trenton, N. J.; \*Oake Packing Company, Rockford, Ill.; \*Des Moines Packing Company, Eighteenth and Maury streets, Des Moines, Iowa; Jersey Butterine Company, 267-269 Seventeenth street, Jersey City, N. J.; William Goldstein Sausage Company, 711-713 North Seventh street, St. Louis, Mo.; The Sulzberger & Sons Company of America, 1559 Railroad avenue South, Seattle, Wash.

\*Conducts slaughtering.

### CANNED GOODS IN SOUTH AMERICA.

Although South America imports about \$15,000,000 worth of canned goods annually, the United States furnishes only about 18 per cent. of the total, of which the principal item is canned salmon. That the sales of canned goods in this field can be greatly increased is the opinion of Commercial Agent E. A. Thayer, of the Department of Commerce, who recently completed an investigation of the Latin-American markets for this line of goods. The results of this investigation are incorporated in a monograph issued by the Bureau of Foreign and Domestic Commerce. This publication treats of the consumers' preferences, sales methods, pure-food laws, credit terms, shipping costs and other subjects in the various countries of interest to American canners. Copies of the monograph (Special Agents Series No. 87) may be obtained from the Superintendent of Documents, Washington, for five cents each.

### DEATH OF SIMON STEINHARDT.

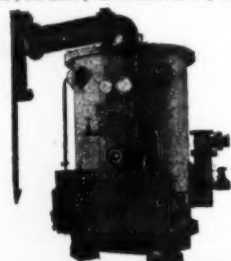
Simon Steinhardt, of New Orleans, surviving member of the cottonseed products exporting firm of Steinhardt & Company, died last Friday at his home in New Orleans as the result of self-inflicted wounds. His action, it is reported, was the result of a nervous breakdown, due to worry over foreign war conditions.

### PROPOSALS.

PROPOSALS FOR FLOUR, OATS, DRIED FRUIT, etc.—Department of the Interior, Office of Indian Affairs, Washington, D. C., July 20, 1914. Sealed proposals, plainly marked on the outside of the envelope: "Proposal for flour, oats, dried fruit, etc.," as the case may be, and addressed to the "Commissioner of Indian Affairs, Sixteenth and Canal Streets, Chicago, Ill.," will be received until 2 o'clock p. m. of Tuesday, August 25, 1914, and then opened, for furnishing the Indian Service with canned goods, corn meal, cracked wheat, dried fruit, feed, flour, hominy, oats, rolled oats, etc., during the fiscal year ending June 30, 1915. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., the U. S. Indian Warehouses at New York City, Chicago, Ill., St. Louis, Mo., Omaha, Neb., and San Francisco, Cal. The department reserves the right to reject any and all bids or any part of any bid.—Cato Sells, Commissioner.

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## FOR PURCHASING DEPARTMENTS

### A LESSON IN FIRE PREVENTION.

The terrible conflagration at Salem, Mass., on June 25, in which \$15,000,000 worth of property was destroyed and a quarter of the population rendered homeless, is another striking example of the destruction which so often follows the breaking out of a fire among buildings constructed and roofed with inflammable materials.

The fire started in the midst of a factory district where the buildings were of wood. These almost instantly burst into flame. The blaze ate its way within a few hours to the center of the business district. At the same time another section of the city a mile away was set in flames by embers carried by the

lesions is difficult and uncertainly accomplished, or if the parasitic infestation or invasion renders the organ or part in any way unfit for food, the affected organ or part shall be condemned. If parasites are found to be distributed in a carcass in such a manner or to be of such a character that their removal and the removal of the lesions caused by them are impracticable, no part of the carcass shall be passed for food. If the infestation is excessive the carcass shall be condemned. If the infestation is moderate the carcass may be passed for sterilization, but in case such carcass is not sterilized as required by regulation 15 it shall be condemned.

### Rendering and Other Sterilization.

Carcasses and parts passed for sterilization may be rendered into lard or tallow provided

of section 6 of regulation 18, the product shall be marked with the phrase "artificially colored."

When any meat or product is placed in cartons, or in wrappers of paper or cloth, or in such other containers as the department may approve, the inspection legend and the establishment number may be embodied in a sticker or seal prominently displayed with the trade label, but not necessarily a part thereof. Such stickers or seals shall not be used without the approval of the department, and shall be securely affixed to the containers under the supervision of a bureau employee after an approved trade label has been affixed.

The name of anyone to whom inspection is granted may appear, without qualification, upon the label or the container of an article prepared for him by the official establishment at which he was granted inspection. When an article is prepared by an official establishment for a person other than one of those to whom inspection has been granted at that establishment, and the name of such person is to appear upon the label or container thereof, a statement shall be made on the label to the effect that the article was prepared for such person, or the term "distributor" or "distributors" or "distributed by," or other equivalent term, shall be used thereon in connection with the name of such person, or the name of such person shall be used thereon followed by the word "brand" or "style" in the same size and style of lettering as the name of such person. Whenever the name of such person appears on the label, it shall be prominently placed and lettered and shall not be used so as to be either false or misleading.

### Weight and Label Requirements.

When the weight of any meat or product, prepared at an official establishment, or imported, prior to September 3, 1914, appears upon a label or container, it shall be the correct weight, and the words "net," "gross," "not less than," or a similar statement shall appear in direct connection therewith.

All meat and products in package form, prepared at official establishments, or imported, on or after September 3, 1914, shall have the quantity of the contents thereof plainly and conspicuously marked on the outside of the package in terms of weight, measure, or numerical count: Provided, That such reasonable variations and tolerances and also exemptions as to small packages shall be permitted as shall be established by rules and regulations made pursuant to the food and drugs act.

Any canned meat or product which requires sterilization to preserve it shall be sterilized on the same day that the cans are filled. Defective or leaky cans discovered after the process of sterilization has been completed shall not be repaired or repacked unless (a) the repairing or repacking be completed within six hours after the process of sterilization has been completed, or (b) if their defective or leaky condition be discovered during an afternoon run, they be held in coolers of a temperature not exceeding 34 degs. F. until the following day, when they may be repaired or repacked. Sterilization will be deemed completed within the meaning of this paragraph when the cans have sufficiently cooled for inspection and handling. The contents of all defective or leaky cans not repaired or repacked in compliance with this paragraph shall be condemned.

Inasmuch as it can not certainly be determined, by any present known method of inspection, whether the muscle tissue of pork contains trichinae, and inasmuch as live trichinae are dangerous to health, no article, of a kind prepared customarily to be eaten without cooking, shall contain any muscle tissue of pork unless the pork has been subjected to a temperature sufficient to destroy all live trichinae, or unless it be subjected to some other treatment, if any be discovered, hereafter approved by the chief of bureau, sufficient to destroy all live trichinae.



SCENE IN THE SALEM FIRE RUINS.

wind and falling upon wooden shingled roofs.

Paterson, N. J., in 1902 had a similar disastrous fire experience. Here again it was the readily ignited materials used in the construction of the buildings and especially roofs which aided the rapid spread of the flames. The only type of construction which acted as a barrier to the fire was brick walls laid in Portland cement. Tarred roofs only added ready fuel and easily took fire where brands fell upon abraded portions from which the gravel had been worn.

After this experience the city of Paterson passed an ordinance prohibiting the use of wooden shingles or inflammable roof coverings within the city limits. Since that time in Paterson and suburbs more than 2,000 roofs have been covered with asbestos shingles and asbestos ready roofing.

The efficiency of asbestos roofing as a fire stop is illustrated by the fact that, in the Salem fire, sparks and burning embers were literally showered upon the roof of the Naumkeag Steam Cotton Company's storehouse, yet this building was absolutely unharmed because protected by J-M Asbestos Roofing, while other buildings all around it were burned to the ground.

It is surprising how few cities realize the ever present danger from fire so long as wood shingles and other inflammable roofings are permitted in thickly settled districts. Fireproof construction, especially fireproof roofing, is a precaution which no city, that has due regard for the value of life and property, should neglect.

### NEW MEAT REGULATIONS.

(Continued from page 16.)

shows numerous lesions caused by parasites, or if the character of the infestation is such that complete extirpation of the parasites and

that such rendering is done in the following manner: The lower opening of the tank shall first be securely sealed by a bureau employee, then the carcasses or parts shall be placed in the tank in his presence, after which the upper opening shall be securely sealed by such employee, who shall then see that a sufficient force of steam is turned into the tank. Such carcasses and parts shall be cooked at a temperature not lower than 220 degs. F. for a time sufficient to render them effectually into lard or tallow.

Establishments not equipped with steaming tanks for rendering carcasses and parts into lard or tallow as provided in section 1 of this regulation may render such carcasses or parts in open kettles under the direct supervision of a bureau employee. Such rendering shall be done at a temperature and for a time sufficient to render the carcasses and parts effectually into lard or tallow, and shall be done only during regular hours of work.

Carcasses and parts passed for sterilization and which are not rendered into lard or tallow may be utilized for food purposes provided they are first sterilized by methods, and handled and marked in a manner, approved by the chief of bureau.

Any carcasses or parts prepared in compliance with paragraph 1 of this section may be canned if the container be plainly and conspicuously marked so as to show that the product is second grade, class, or quality and has been sterilized.

### Cereal and Water in Sausage.

When cereal not in excess of 2 per cent. is added to sausage, the product shall be marked with the phrase "cereal added." When water in excess of 3 per cent. and cereal are added to certain kinds of sausage, as provided in paragraphs 4 and 5 of section 6 of regulation 18, the product shall be marked "sausage, water and cereal." When water, but no cereal, is added to certain kinds of sausage, as provided in paragraph 5 of section 6 of regulation 18, the addition of water need not be stated.

When coloring matter is used in the preparation of casings, as provided in paragraph 3



# ICE AND REFRIGERATION

## NEW CORPORATIONS.

New York, N. Y.—L. H. Sanders, I. Lowenthal and M. Feist have incorporated the Central Consumers' Ice Manufacturing Company, with a capital stock of \$250,000.

Batavia, N. Y.—The Hickox-Rumsey Company, general storage, cold storage, etc., have been incorporated by M. C. Rumsey, B. D. Hickox, E. H. Pollard, with a capital stock of \$100,000.

Titusville, Fla.—C. I. Day, president; B. C. Edwards, vice-president, and F. G. Whitney, secretary and treasurer, have incorporated the Titusville Ice Company, with a capital stock of \$50,000.

Highland Park, Ill.—The Purity Ice & Refrigerating Company, which will manufacture ice and conduct a cold storage plant, has been incorporated by J. A. Raabe, E. F. Stueckel and C. G. Rosenow, with a capital stock of \$40,000.

## ICE NOTES.

Freeport, Tex.—The Freeport Sulphur Company contemplates building an ice plant.

Ringling, Okla.—Ardmore Ice, Light & Power Company will install a 25-ton ice plant. Leslie, Ark.—A cold storage plant will be built by the Co-operative Canning & Storage Company.

Moberly, Mo.—An ice plant with a daily capacity of 40 tons will be erected by the Moberly Artificial Ice Company.

Memphis, Tenn.—The Tennessee Ice Company will increase their present capacity by installing a 100-ton ice plant.

Kansas City, Mo.—It is reported that the Lakeport Land Company is considering the erection of an ice factory.

Fellsmore, Fla.—Refrigerating machinery (brine and ammonia circulation) will be installed by Murray E. Hall in his meat market.

Atkins, Ark.—The Atkins Electric Light & Power Company will install a 5-ton ice plant in connection with cotton gin and electric light plant.

Kansas City, Mo.—The Alpine Ice Company will build a 50-ton Diesel engine-driven raw water ice plant, 5,000 tons storage capacity.

Johnson City, Tenn.—An ice plant of about 30 tons capacity and equipped with cold storage facilities will be built by the Harris Manufacturing Company.

Jackson, Tenn.—No. 2 plant of the Beare Bros. Ice & Coal Company will be enlarged to 110 tons daily capacity, and will also increase the cold storage capacity of No. 1 plant.

Shawnee, Okla.—Geo. Graf and others are reported to have organized a company (capital stock \$10,000) to build an abattoir and ice plant.

Aurora, Mo.—Lawrence County Water, Light & Cold Storage Company will build an addition to their cold storage warehouse, and will double their present capacity of 10,000 barrels.

## PROTECT WORKMEN IN COLD STORES.

The Russian Committee of Refrigeration of Saint Petersburg submitted the question of protection for workmen in cold stores to the Russian Congress of Refrigeration. Mention may be made of the following points which are of general importance and were discussed by the special committee created by the Saint Petersburg Committee of Refrigeration.

The workmen are exposed to the following dangers in cold stores:

1. Danger arising from too great a pressure of the liquids employed for the work (about 4 atm. in SO<sub>2</sub> machines, 10 atm. for NH<sub>3</sub> machines, and 60 atm. for CO<sub>2</sub> machines.)

2. Danger of poisonous gases.

Researches were made by Professor Lehman regarding the influence of refrigerating mediums on the human organism. The following results were obtained:

(a) It is extremely dangerous to breathe in an atmosphere containing more than 2 per cent. of NH<sub>3</sub>. When it is necessary to remain in this atmosphere for a long time, the density must not exceed 0.3 per cent.

(b) A density of 0.05 per cent. of SO<sub>2</sub> can be stood for half an hour or an hour, but care must be taken that SO<sub>2</sub> does not accumulate in the workrooms.

(c) In a pure state, CO<sub>2</sub> is not very dangerous and the gas pressure can be as high as 8 per cent. for the above length of time. Nevertheless it is dangerous to remain continually in an atmosphere containing even less than 1 per cent. of this gas. The danger is even greater because this gas is odorless.

3. Low temperatures cause colds, etc., especially if a sudden change of temperature is made. Maladies resulting from these colds often become chronic and produce heart disease, pulmonary troubles and rheumatism.

The following remedies were prescribed for this danger:

1. There must be a sufficient number of manometers on the pressure coils.

2. Safety valves must be put on the compressors; they should be arranged in such a way that the refrigerating agent will not escape into the workrooms.

3. The coils ought to be in perfect order. For SO<sub>2</sub>, copper coils ought to be used. They are very practical, but must not be used for ammonia machines.

4. All establishments where work is done with poisonous gases ought to have two exits.

5. There ought to be special appliances for a rapid and sure ventilation.

6. Every cold store ought to be provided with a certain number of artificial breathing apparatus with fresh air ducts, wherever there is any danger of an escape of dangerous gas.

7. The receivers for the SO<sub>2</sub>, NH<sub>3</sub>, CO<sub>2</sub>, etc., liquids ought to be kept outside of the refrigerating rooms and in a cold place.

8. Incandescence lamps must be used in the rooms where the ammonia apparatus is placed; lamps with a flame at a high temperature must not be used.

9. The refrigerating rooms ought to be entirely isolated from the engine rooms in order to prevent gas from entering into the latter.

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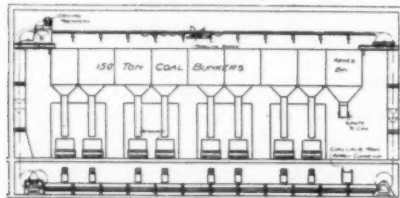
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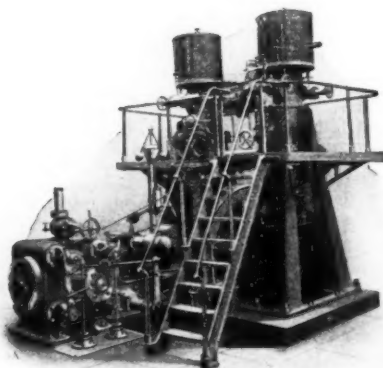


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against the costly shut-downs of the midsummer rush by our methods of manufacture, large factory, experienced engineers, modern shop tools and highest class materials.

These combined, produce a refrigerating machine that is right in design, right in materials, right in construction; one that stands up and

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For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

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is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Book and Calendar.

B. B. AMMONIA may be obtained from the following:

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CLEVELAND: General Cartage & Storage Co., Henry Bollinger.  
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.  
DALLAS: Oriental Oil Co.  
HAYANA: O. B. Cintas.  
INDIANAPOLIS: Railroad Transfer Co.  
JACKSONVILLE: St. Elmo W. Acosta.  
KANSAS CITY: Crutcher Warehouse Co.  
LIVERPOOL: Peter R. McQuile & Son.  
LOS ANGELES: United Iron Works.  
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.  
MILWAUKEE: Central Warehouse.

MEMPHIS: Patterson Transfer Co.  
MEXICO, D. F.: Ernst O. Heinsdorf.  
NEWARK: American Oil & Supply Co.  
NEW ORLEANS: Chas. F. Rantz.  
NEW YORK: Roessler & Hasslacher Chemical Co., Shipley Construction & Supply Co.  
NORFOLK: Nottingham & Wrenn Co.  
OKLAHOMA CITY: O. K. Transfer & Storage Co.  
PITTSBURGH: Pennsylvania Transfer Co.  
PROVIDENCE: Rhode Island Warehouse Co.  
ROCHESTER: Shipley Construction & Supply Co.  
SALT LAKE CITY: Utah Soap Co.  
ST. LOUIS: Pillsbury-Becker Engineering & Supply Co.  
ST. PAUL: R. B. Whitacre & Co.  
SAN ANTONIO: Oriental Oil Co.  
SAN FRANCISCO: United Iron Works.  
SAVANNAH: Benton Transfer Co.; R. Zuck, Jr.  
SPOKANE: United Iron Works.  
SEATTLE: United Iron Works.  
TOLEDO: Moreton Truck & Storage Co.  
WASHINGTON: Littlefield, Alvord & Co.

**HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.**

10. When tests are made of the pressure of machines and the coils, the pressure must be increased gradually to 4-5 atm. so that the compressed air can be cooled in this interval.

11. When ammonia machines are tested, an exposed light must not be used.

12. The receivers for the  $\text{NH}_3$  or  $\text{SO}_2$  liquids used for filling the coil system ought not to be heated either by means of steam or hot water.

13. The openings of coils and ventilating apparatus, etc., which contain poisonous gases ought to be handled with great care; the face especially must not be put near the dangerous place.

14. The refrigerating agents must be as pure as possible;  $\text{CO}_2$  can be odorized with a little oil of camphor.

15. Other refrigerating agents than  $\text{NH}_3$ ,  $\text{CO}_2$  and  $\text{SO}_2$  ought to be handled according to how harmful they are to the health of the workmen.

In regard to work in cold storage houses:

1. The workmen ought to receive warm clothing suitable for the environment and temperature where they work.

2. Doors ought to open from the inside and outside.

3. If they cannot be opened from the outside, they should be provided with electric bells or a telephone.

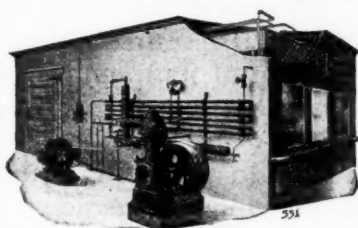
In regard to work with insulating materials, men employed for this kind of work ought to be protected on account of the danger to the skin and the eyes, by wearing gloves and spectacles.

In regard to danger of fire in cold stores, the special committee formed for the purpose of examining this question could not agree regarding measures to be taken for the prevention of fire in cold stores. Nevertheless, the following points were accepted:

Only inflammable insulating materials and incandescent lamps ought to be used; there must also be a sufficient number of safety ventilators. These ventilators must open on the outside of the cold store (they must pass across the pipes for emitting gases). This project of rules and regulations also contains a few points regarding the use of respiratory apparatus in cold stores, and counterpoisons.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

WATCH PAGE 48 FOR BARGAINS



## Safeguard Your Business

The condition and appearance of your product counts for much at this season of the year.

Is your refrigerator dry and of the proper temperature to enable you to place your goods on the market in salable condition?

If not, Mechanical Refrigeration is what you need.

Warm Weather has no terrors for the Butcher or Packer who has a YORK Refrigerating Plant.

Our Vertical Enclosed Machines are arranged for chain, belt, or direct steam drive.

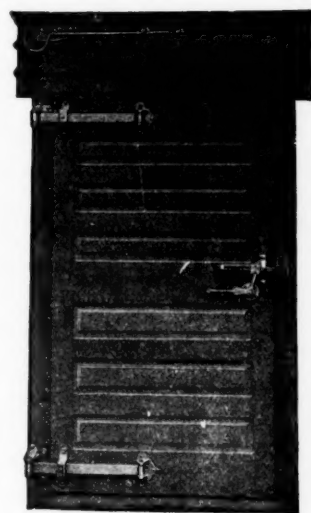
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Ice-Making and Refrigerating Machinery exclusively.

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## CHANGE OF NAME

On and after September 1st, 1914, "Jones Cold Store Door Company" will change its corporate name and will thereafter be known as—

**THE JAMISON  
COLD STORAGE DOOR  
CO.**

**HAGERSTOWN  
MARYLAND**

No change whatever will be made in the organization or the business of the Company. The personnel of the management and the sales and shop force will be the same as it has been since 1907.

FOUNDED 1913

INCORPORATED 1914

## WHOLESALE BUTCHERS AND PACKERS PROTECTIVE ASSOCIATION, Inc.

3805 Woolworth Building NEW YORK CITY

---

**F**OR several years it has been manifest that the Meat Packing and Provision trade in New York City has required a central organization for the benefit and protection of its members, who have sustained heavy losses by reason of frauds and credit abuses.

Several months ago a meeting of packers, slaughterers, provision men and wholesale butchers was held at the Hotel Astor, and the project of organizing a credit association was considered to ascertain the financial standing of retail butchers and provision dealers in Greater New York. The proposal was most favorably received. A considerable number of credit men representing large firms were present, and agreed to join the new association, which was later incorporated, and with the charter approved by a Justice of the Supreme Court, and certificates of incorporation duly filed with the Secretary of State and the County Clerk, the association was successfully launched.

It is now prepared to receive subscriptions, which will be in charge of men who have been actively engaged in the credit field of the trade. **Three of the five directors are credit men** for large and representative concerns and will act as an advisory committee.

**There is no initiation fee.** Dues will be based on the annual amount of business done by members. The fixed scale has been carefully considered and is fair and reasonable.

We are the pioneers of this project. We are ready for business and have the facilities and experience for making the Association invaluable to its members. If you find it inconvenient to call, send your representative, or our representative will be pleased to call on you at your convenience.

**FRANK W. HARRIS**  
*General Counsel*

**JULIUS HOLZER**  
*Secretary*



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### European War Upsets the Market—Violent Price Changes—New Low Levels—Then a Rally—Big Chicago Stocks—Bullish Hog and Feedstuff News.

A severe upheaval was witnessed in the provision market during the week, with the struggle in Europe the potent influence. Minor factors contributed to the demoralization that resulted. At times the price list literally melted. This was not only in reflection of tremendous selling pressure, but also indicated the feeble support that was rendered.

On Monday there was a panic at the West, lard breaking more than a cent a pound, ribs about ½ cent, and pork declining nearly \$2 per barrel. Subsequently the market regained its equilibrium, with a good-sized recovery scored, but the undertone was extremely nervous, and the muddled ideas of the trade were hardly clarified by the developments.

Advices from Europe concerning the war were closely followed. The impression in most quarters was that ultimately the disturbed political situation abroad would have a stimulating effect on the price of American products, particularly if the strife was unfortunately drawn out. It was realized that shipments from the Argentine and from Australia would be made only under difficult circumstances, if at all, whereas the theory was that England, with its vast and powerful navy, would preserve a path across the Atlantic from American ports.

However, the market could not afford to merely take note of what might occur within a few months. The immediate state of affairs was alarming to the export division. There was no assurance worth while from any source that shipments made abroad would reach their destination, and consequently no hog product of any kind was loaded on vessels.

The situation was aggravated by the scarcity of vessel room, the leap in war risk rates,

and—more important—a tightening of money which was poignantly felt by holders of stocks at the West. Of course, the exporters were disturbed by the declaration of a moratorium in several of the principal foreign countries, this meaning that even should provisions arrive safely at European points, payment would not have to be made until thirty days, and this moratorium could be extended at the end of that period should it be deemed advisable.

The heaviest liquidation in the provision market was in the near positions. Carrying charges widened. Declines were registered in face of a rise in the cost of feedstuffs and a hog situation that would ordinarily be interpreted bullishly. In the midst of the excitement there grew a larger cash trade, and packers competed with shorts for product. Some of the large western speculative interests closely allied with the packing contingent were expressing the view that the European war would hasten prosperity in the United States, but prices would not rise. Nevertheless, it was evident that many of the domestic consumers preferred to bear in mind the adage that feed and food-stuffs values enhance in war times.

Despite the fact that in some circles the monthly statement of stocks at Chicago was analyzed as showing less lard than expected, and the reduced holdings of cut meats as compared with last year was dwelt on, comparatively few were favorably impressed by the figures. Admission was made, however, that the meat situation appeared stronger than the lard. The actual statistics follow:

	July 31, '14	June 30, '14	July 31, '13
Pork, new, lbs....	34,814	33,205	13,821
Pork, old, lbs....	.....	.....	75
Pork, other, lbs....	49,720	56,632	43,097
Lard, new, tes....	200,574	189,216	120,424
Lard, old, tes....	6,705	6,924	.....
Lard, other, tes....	14,065	10,688	39,039
Short ribs, lbs....	12,254,441	14,734,394	11,971,440
Total meats, lbs....	95,897,921	108,420,613	121,999,529
All products, lbs....	187,228,000	189,038,600	187,046,000

The packing of hogs continues a feature that is counted upon by the advocates of higher prices. Latest figures show that the packing for the week was very limited, at 355,000 head, a falling off of 20,000 from the previous week and of 40,000 from the same

week a year ago, while since March 1 the aggregate packing is less than 9,800,000, or a decrease of 1,200,000 when placed against the showing for the corresponding time last year. Hog values have held very well. Weights have increased somewhat, and at Chicago the average has been about seven pounds heavier than a month ago, but only slightly heavier than the receipts averaged last year. A factor that has not been entirely overshadowed by the war in Europe is the rising level of feedstuff prices, corn in particular. The crop prospects have been cut into materially by the drought and heat. Predictions were made that the Government Report would suggest a crop of only about 2,700,000,000 bu., a loss of more than 200,000,000 bu. for the month, and indicating a crop only about 250,000,000 bu. more than last year's failure.

**LARD.**—Quotations are purely nominal. Violent western changes and the war in Europe have made the situation chaotic. City steam, 9c. nom.; Middle West, \$9.00@9.10 nom.; Western, nom.; refined Continent, \$10.55 nom.; South American, \$11.10 nom.; Brazil, kegs, \$12.00; compound lard, 8½@8¾c.

**PORK.**—Stocks are light. The situation is badly mixed on account of European conditions. Mess is quoted \$24@24.50 nom.; clear, \$20.50@22.00 nom.; family, \$24@26.

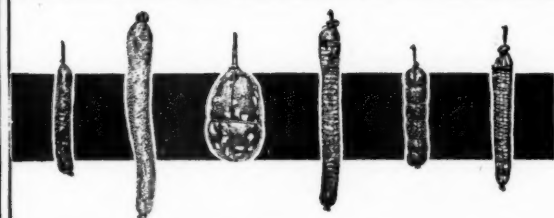
**BEEF.**—Developments are being awaited but prices have been raised. Quoted: Family, \$19@20 nom.; mess, \$18@19 nom.; packet, 18½@19½ nom.; extra India mess, \$29@30 nom.

SEE PAGE 39 FOR LATER MARKETS.

### EXPORT OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, August 5, 1914:

**BACON**—Antwerp, Belgium, 7,528 lbs.; Callao, Peru, 374 lbs.; Christiania, Norway, 5,331 lbs.; Colon, Panama, 519 lbs.; Glasgow, Scotland, 113,673 lbs.; Hamilton, Bermuda, 1,838 lbs.; Havana, Cuba, 41,066 lbs.; Havre, France, 1,095 lbs.; Helsingfors, Russia, 144,818 lbs.; Hull, England, 107,625 lbs.; Kingston, W. I., 763 lbs.; Liverpool, England, 750,006 lbs.; London, England, 9,118 lbs.; Nassau, Bahamas, 1,188 lbs.; Para, Brazil, 13,779 lbs.; Rio de Janeiro, Brazil, 5,962 lbs.; St. Johns, N. F., 3,200 lbs.; Santiago, Cuba, 13,000 lbs.; Santos, Brazil, 6,600 lbs.; Southampton, Eng-



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Our brands are thoroughly established and in demand

THE ANGLO-AMERICAN PROVISION CO.

Chicago, Ill.



land, 1,000 lbs.; Tenerife, Canaries, 2,009 lbs.; Trinidad, W. I., 4,066 lbs.; Vera Cruz, Mexico, 1,059 lbs.

**HAMS**—Cartagena, Colombia, 1,232 lbs.; Ciudad Bolivar, Venezuela, 1,309 lbs.; Colon, Panama, 1,013 lbs.; Glasgow, Scotland, 164,100 lbs.; Hamilton, Bermuda, 6,867 lbs.; Havana, Cuba, 20,242 lbs.; Havre, France, 244 lbs.; Hull, England, 1,845,001 lbs.; Inagua, Nic., 492 lbs.; Kingston, W. I., 2,173 lbs.; La Guaira, Venezuela, 8,571 lbs.; Liverpool, England, 944,755 lbs.; London, England, 78,000 lbs.; Macoris, S. D., 7,138 lbs.; Maracaibo, Venezuela, 1,571 lbs.; Nassau, Bahamas, 1,188 lbs.; St. Johns, N. F., 9,662 lbs.; Southampton, England, 70,183 lbs.; Trinidad, W. I., 4,489 lbs.; Vera Cruz, Mexico, 16,724 lbs.

**LARD**—Amsterdam, Holland, 3,980 lbs.; Antofagasta, Chile, 16,500 lbs.; Antwerp, Belgium, 365,019 lbs.; Barranquilla, Colombia, 8,678 lbs.; Batavia, Java, 1,500 lbs.; Bremen, Germany, 5,500 lbs.; Buenaventura, Colombia, 8,960 lbs.; Buenos Aires, A. R., 1,200 lbs.; Calao, Peru, 17,182 lbs.; Christiania, Norway, 5,500 lbs.; Ciudad Bolivar, Venezuela, 6,307 lbs.; Colon, Panama, 12,740 lbs.; Copenhagen, Denmark, 33,526 lbs.; Cusuta, Colombia, 7,000 lbs.; Curacao, Leeward Isles, 20,065 lbs.; Dunkirk, France, 1,000 lbs.; Glasgow, Scotland, 49,347 lbs.; Gothenberg, Sweden, 39,375 lbs.; Guantanamo, Cuba, 800 lbs.; Guayaquil, Ecuador, 9,779 lbs.; Hamburg, Germany, 409,039 lbs.; Hamilton, Bermuda, 1,535 lbs.;

Havana, Cuba, 23,241 lbs.; Havre, France, 92,574 lbs.; Hull, England, 148,884 lbs.; Kingston, W. I., 2,880 lbs.; Lagos, Nigeria, 16,180 lbs.; La Guaira, Venezuela, 11,529 lbs.; Leith, Scotland, 57,624 lbs.; Liverpool, England, 898,784 lbs.; London, England, 205,640 lbs.; Macoris, S. D., 47,814 lbs.; Malta, Isle of, 2,800 lbs.; Maracaibo, Venezuela, 880 lbs.; Montevideo, Uruguay, 1,680 lbs.; Nassau, Bahamas, 25,450 lbs.; Newcastle, England, 191,651 lbs.; Para, Brazil, 18,225 lbs.; Port Antonio, W. I., 1,800 lbs.; Port au Prince, W. I., 55,070 lbs.; Riga, Russia, 27,774 lbs.; Rotterdam, Holland, 134,792 lbs.; St. Johns, N. F., 114,588 lbs.; Santa Marta, Colombia, 1,522 lbs.; Santiago, Cuba, 4,440 lbs.; Southampton, England, 333,000 lbs.; Stettin, Germany, 38,850 lbs.; Tenerife, Canaries, 4,900 lbs.; Trinidad, W. I., 44,048 lbs.; Turks Island, W. I., 2,803 lbs.; Vera Cruz, Mexico, 162,532 lbs.

**LARD OIL**—Antwerp, Belgium, 10 bbls.; Liverpool, England, 5 bbls.

**PORK**—Buenos Aires, A. R., 25 bbls.; Colon, Panama, 13 tes.; Curacao, Leeward Islands, 5 bbls.; Glasgow, Scotland, 100 bbls.; Hamilton, Bermuda, 5 bbls.; Inagua, —, 8 bbls.; Kingston, W. I., 53 bbls., 8 pkgs.; Liverpool, England, 278 bbls.; Macoris, S. D., 52 bbls.; Nassau, Bahamas, 65 bbls.; Port Antonio, W. I., 3 bbls.; Port au Prince, W. I., 96 bbls.; St. Johns, N. F., 430 bbls.; Trinidad, W. I., 19 tes., 121 bbls.; Turks Island, W. I., 7 bbls.

## STOCKS OF LARD

Cable advices to the N. K. Fairbank Company give the following estimates of the lard stocks held in Europe and afloat on August 1, to which are added the estimates of former years, and stocks in cities named:

	1914. Aug. 1.	1914. July 1.	1913. July 1.	1913. Aug. 1.	1912. Aug. 1.	1911. Aug. 1.
Liverpool and Manchester.....	*	25,000	26,500	30,000	43,000	35,000
Other British ports.....	*	31,000	26,000	27,000	42,000	27,000
Hamburg.....	*	8,000	22,000	18,000	26,000	16,000
Bremen.....	*	2,500	2,500	3,500	2,000	2,000
Berlin.....	*	9,600	2,500	2,000	3,500	10,000
Baltic ports.....	*	11,000	10,000	15,000	19,500	20,000
Amsterdam, Rotterdam, Mannheim...	*	700	2,000	3,000	2,000	1,400
Antwerp.....	*	2,000	2,000	2,500	2,000	2,500
French ports.....	*	4,000	1,100	2,400	3,000	4,000
Italian and Spanish ports.....	*	500	500	100	1,000	2,000
Total in Europe.....	*	94,300	95,100	104,000	144,000	119,900
Afloat for Europe.....	*	45,000	50,000	50,000	40,000	35,000
Total in Europe and afloat.....		139,300	145,100	154,000	184,000	154,000
Chicago prime steam.....	207,369	176,394	84,781	120,424	195,371	148,444
Chicago other cities.....	14,695	10,688	32,481	39,039	37,117	43,697
East St. Louis.....	7500	71,000	7500	4,500	72,250	1,500
Kansas City.....	4,814	6,804	11,918	6,649	10,424	16,952
Omaha.....	6,169	5,822	10,558	11,946	6,526	11,778
Milwaukee.....	4,489	4,186	5,871	6,010	7,361	8,210
South St. Joseph.....	9,504	9,834	11,822	10,696	9,182	8,152
Total tierces.....	246,940	354,028	303,031	353,264	452,231	393,633

\*European stocks unavailable owing to chaotic international conditions. †Estimated.

## EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, July 30, 1914, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil Cake. Bags.	Cottonseed Oil. Bbls.	Bacon and Hams. Pkgs.	Tallow. Pkgs.	Beef. Pkgs.	Pork. Bbls.	Lard. Tcs. and Pkgs.
Baltic, Liverpool.....			1468		60	107	5 2450
Carmania, Liverpool.....		50	447		50		502 750
Minneapolis, London.....			133		25	44	165 2270
Philadelphia, Southampton.....			404				305 850
Buffalo, Hull.....			560			5	690 3072
Ben Vrackie, Manchester.....			25				207 2909
Caledonia, Glasgow.....			600		25	50	160 1050
President Grant, Hamburg.....							50 8
Kronprinzess, Cecilie, Hamburg.....						50	35
Campanello, Rotterdam.....	10325						
Ryndam, Rotterdam.....	1757	60					175 150
Kursk, Libau.....				65			
Hellig Olav, Baltic.....	1100		150		25		126 250
Kristianiafjord, Baltic.....			60		95	25	185
Finland, Antwerp.....	8175		130		70	15	215 4075
Guatemala, Havre.....	3800						
Louisiane, Bordeaux.....	2200					100	150 1525
Roma, Marseilles.....	25						5
Utonia, Mediterranean.....	125						70 210
Duca d'Aosta, Mediterranean.....							25
Total.....	27357	260	3977	65	350	396	3045 19684

**SAUSAGE**—Curacao, Leeward Islands, 14 pkgs.; Hamilton, Bermuda, 4 cs.; Havana, Cuba, 15 pa.; Macoris, S. D., 40 pkgs., 20 cs.; St. Johns, N. F., 12 bbls.

## WESTERN FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, August 5, 1914.—The markets have been very irregular, selling off moderately on the foreign complications, then rallying sharply when the increasing complications appeared likely to shut off all foreign ammoniates from this country temporarily, if not for a long time to come. This condition has started active buying the past two days, and sales have been made of tankage up to \$2.95 and 10c. and of blood up to \$3.15 to \$3.20 per unit for prompt and nearby shipments. Some of the producers have sold all that they can get out for prompt and declined to offer further either for prompt or future. The situation is very much unsettled, as in all other lines of business, and close quotations are impossible to secure.

Other grades of tankage are in very much the same condition, producers sold up to their present manufacture and unwilling to sell ahead in the unsettled condition of business and the possibilities of a shortage in foreign ammoniates for many months to come. (Complete quotations will be found on page 37.)

## EXPORTS OF PROVISIONS

Exports of hog products for the week ending Aug. 1, 1914, with comparisons:

PORK, BBLs.			
To—	Week ending Aug. 1, 1914.	Week ending Aug. 2, 1913.	From Nov. 1, '13, to Aug. 2, 1914.
United Kingdom.....	137	156	12,871
Continent.....	105	25	6,343
So. & Cen. Am.....	49	145	8,114
West Indies.....	313	1,537	46,928
Br. No. Am. Col.....	310	201	17,882
Other countries.....			322
Total.....	914	2,064	92,460
MEATS, LBS.			
United Kingdom.....	3,874,425	6,330,150	217,046,370
Continent.....	297,375	636,200	16,611,990
So. & Cen. Am.....	14,475	35,500	2,448,450
West Indies.....	71,675	39,000	6,398,000
Br. No. Am. Col.....	12,600		201,300
Other countries.....			20,500
Total.....	4,180,550	7,040,850	243,126,610
LARD, LBS.			
United Kingdom.....	3,816,430	4,937,739	172,220,555
Continent.....	395,500	4,054,992	117,900,299
So. & Cen. Am.....	194,790	67,360	13,588,706
West Indies.....	425,000	575,160	16,475,928
Br. No. Am. Col.....	10,500	28,200	449,575
Other countries.....	1,680	400	611,900
Total.....	5,044,390	9,663,851	321,246,763

## RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York.....	895	1,569,050	1,430,410
Boston.....		922,425	494,900
Philadelphia.....			224,700
New Orleans.....	19	12,075	484,350
Montreal.....		1,377,000	2,401,000
Total week.....	914	4,180,550	5,044,390
Previous week.....	2,742	5,200,125	5,360,180
Two weeks ago.....	2,132	5,646,250	6,555,876
Cor. week last y'r.....	2,064	7,040,850	9,663,851

## COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '13, to Aug. 2, '14.	Same time last year.	Decrease.
Pork, lbs.....	18,492,400	18,648,500	156,400
Meats, lbs.....	243,126,610	273,403,969	30,277,359
Lard, lbs.....	321,246,763	446,448,957	125,202,194

## OCEAN FREIGHTS.

[Owing to war conditions there are no standard rates.]

	Liverpool.	Glasgow.	Hamburg.
	Per ton.	Per ton.	Per 100 lbs.
Beef, per tierce.....	—	—	—
Oil cake.....	—	—	—
Bacon.....	—	—	—
Lard, tierces.....	—	—	—
Cheese.....	—	—	—
Canned meats.....	—	—	—
Butter.....	—	—	—
Tallow.....	—	—	—
Pork, per barrel.....	—	—	—

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—As in all other markets, the injection of the feature concerning the war in Europe was a distasteful factor in tallow. On all sides conservatism was increased. It is claimed that as a result of the conflict there will be no imports of foreign oils here, which should stimulate the demand for some of the high grade tallows. A slight offset to this will be found in the falling off of the exports of low-grade tallows, as it is impossible to ship stuff under the present circumstances. It appears as though this country will have to face a lighter surplus of high grade stuff, and an abnormal amount of low-grade tallow, unless political conditions on the other side are altered materially in the very near future.

The undertone seems to be somewhat steadier. A quantity of city specials sold during the week at 6¼c., but the amount which changed hands was just a trifle under that sufficient to make a new contract price. Prime city tallow is quoted nominally at 5½@6c., with business exceedingly difficult.

**OLEO STEARINE.**—The market is quoted at 8c. asked. The decline in lard is regarded bearishly, and for the time being the export situation for compound lard is thought to be against values, although ultimately the effect of the European war may be quite different.

### SEE PAGE 39 FOR LATER MARKETS.

**GREASES.**—There is talk of reselling low grade stuff. Quotaions are nominal, as follows: Yellow, 5½@6c. nom.; bone, 5½@6c. nom.; house, 5½@5¾c. nom.

**SOYA BEAN OIL.**—The market is firmer on the European situation. Spot is quoted at 6¾@7¼c.

**PALM OIL.**—The war in Europe has lifted values materially. Stocks here are light. Prime red spot, 10@12c.; to arrive, —; Lagos, spot, 12@12¼c.; to arrive, —; palm kernel, 12@12¼c.; shipment, —.

**NEATSFOOT OIL.**—There was no change during the past week. For 20 cold test, 96@97c.; 30 do., 88c.; 40 do., water white, 80@82c.; prime, 67c.; low grade, off yellow, 63c.

**COCOANUT OIL.**—Prices continue to advance on the war news from Europe. Quoted: Cochin, 14@15c.; arrival, —; Ceylon, 12@12½c.; shipment, —.

**CORN OIL.**—Trade is still quiet, awaiting the foreign developments. Prices quoted at \$6.25@6.35 in car lots.

**OLEO OIL.**—Cable advices are unobtainable. Extras are quoted at New York, nom.; No. 2, nom.; and nom. at Rotterdam; No. 2, nom.

### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, August 5, 1914:

**BEEF.**—Acajutla, Salvador, 8 bbls.; Bremen, Germany, 50 bbls.; Cardiff, Wales, 25 tes.; Christiania, Norway, 75 bbls.; Ciudad Bolivar, Venezuela, 24 bbls.; Colon, Panama, 89 bbls.; Copenhagen, Denmark, 25 bbls.; Curacao, Leeward Islands, 9 tes., 9 bbls.; Glasgow, Scotland, 7 tes.; Halifax, N. S., 25 bbls.; Hamburg, Germany, 50 bbls.; Hamilton, Bermuda, 11 bbls.; Hull, England, 25 tes.; Kingston, W. I., 25 tes., 50 bbls.; Lagos, Nigeria, 25 bbls.; Liverpool, England, 105 tes.; Macoris, S. D., 10 bbls.; Mauritius Island, 25 tes.; Nassau, Bahamas, 40½ bbls.; Port Antonio, W. I., 3 bbls.; Port au Prince, W. I., 37 bbls.; Rotterdam, Holland, 11 bbls.; St. Johns, N. F., 265 bbls.; Trinidad, W. I., 43 bbls., 12 tes.; Turks Island, W. I., 7 bbls.

**FRESH MEAT.**—Colon, Panama, 232,024 lbs.; Hamilton, Bermuda, 21,709 lbs.; Havana, Cuba, 241 pa.; La Guaira, Venezuela, 6 tes.; Liverpool, England, 385 bxs.

**OLEO OIL.**—Antwerp, Belgium, 50 tes.; Christiania, Norway, 140 tes.; Constantinople, Turkey, 84 tes.; Copenhagen, Denmark, 80 tes.; Glasgow, Scotland, 70 tes.; Gothenberg, Sweden, 190 tes.; Hamburg, Germany, 70 tes.; Liverpool, England, 75 tes.; Piraeus, Greece, 13 tes.; Port au Prince, W. I., 1,600 lbs.; Rotterdam, Holland, 4,276 tes.

**OLEOMARGARINE.**—Curacao, Leeward Islands, 2,608 lbs.; Hamilton, Bermuda, 1,470 lbs.; Havana, Cuba, 5,733 lbs.; Kingston, W. I., 5,500 lbs.; Nassau, Bahama, 2,050 lbs.; Port Antonio, W. I., 2,500 lbs.; Porto Barrios, C. A., 1,800 lbs.; Trinidad, W. I., 3,100 lbs.; Vera Cruz, Mexico, 1,000 lbs.

**OLEO STOCK.**—Rotterdam, Holland, 200 tes.

**TALLOW.**—Antwerp, Belgium, 70,245 lbs.; Cartagena, Colombia, 3,861 lbs.; Havana, Cuba, 39,097 lbs.; Macoris, S. D., 11,090 lbs.; Vera Cruz, Mexico, 2,258 lbs.

**TONGUE.**—Antwerp, Belgium, 143 cs.; Hull, England, 20 cs.; Liverpool, England, 91 tes.

**CANNED MEAT.**—Alexandria, Egypt, 200 cs.; Amsterdam, Holland, 1,024 cs.; Antwerp, Belgium, 81 pkgs.; Batavia, Java, 73 pkgs., 130 cs.; Buenos Aires, A. R., 250 cs.; Ciudad Bolivar, Venezuela, 35 pa.; Colon, Panama, 10 cs.; Curacao, Leeward Islands, 62 pkgs.; Glasgow, Scotland, 85 pkgs.; Hamburg, Germany, 125 pkgs.; Hamilton, Bermuda, 48 cs.; Havre, France, 10 cs.; Hull, England, 165 cs.; Lagos, Nigeria, 17 cs.; La Guaira, Venezuela, 24 pkgs.; Liverpool, England, 1,900 pkgs., 175 cs.; London, England, 965 cs.; Madras, India, 57 pkgs.; Nassau, Bahamas, 143 pkgs.; Southampton, England, 100 pa.; Trinidad, W. I., 139 pa.; Vera Cruz, Mexico, 167 cs.

### FRESH MEAT AND OFFAL IMPORTS.

Imports of fresh beef into the port of New York for the past week amounted to 11,281 quarters, compared to 23,870 quarters last week and 58,614 quarters two weeks ago. Direct shipments from South America included 10,720 quarters. Shipments of beef via England comprised 561 quarters.

Mutton imports were nothing compared to a total of 1,549 sheep and lambs last week from South America.

Imports of canned meats included 900 cases via Europe, and 2,640 cases from South America.

Offal imports included 514 boxes of offal from South America.

### GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, August 6.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 15@15¼c.; 10@12 lbs. ave., 14¾@14¾c.; 12@14 lbs. ave., 14½@14½c.; 14@16 lbs. ave., 14¼@14¼c.; 18@20 lbs. ave., 14½@14¾c. Sweet pickled, 8@10 lbs. ave., 15@15½c.; 10@12 lbs. ave., 14¾@14¾c.; 12@14 lbs. ave., 14½@14½c.; 14@16 lbs. ave., 14¾@14½c.; 18@20 lbs. ave., 14¾@15¼c.

Skinned Hams—Green, 14@16 lbs. ave., 15¼@15½c.; 16@18 lbs. ave., 15¼@15½c.; 18@20 lbs. ave., 15¼@15½c.; 22@24 lbs. ave., 14¾c. Sweet pickled, 14@16 lbs. ave., 15¼@15½c.; 16@18 lbs. ave., 15¼@15½c.; 18@20 lbs. ave., 15¼@15½c.; 22@24 lbs. ave., 14¾@14¾c.

N. Y. Shoulders—Green, 10@12 lbs. ave., 11c. Sweet pickled, 10@12 lbs. ave., 11@11½c.

Picnie Hams—Green, 5@6 lbs. ave., 11¼@11¼c.; 6@8 lbs. ave., 10¾@11c.; 8@10 lbs. ave., 10¾@11c.; 10@12 lbs. ave., 10¾@10¾c. Sweet pickled, 5@6 lbs. ave., 11¼@11¼c.; 6@8 lbs. ave., 11@11¼c.; 8@10 lbs. ave., 10¾@11c.; 10@12 lbs. ave., 10¾@11c.

Clear Bellies—Green, 6@8 lbs. ave., 16¼@17c.; 8@10 lbs. ave., 16¼@16½c.; 10@12 lbs. ave., 15¼@15½c.; 12@14 lbs. ave., 14¼@14½c. Sweet pickled, 6@8 lbs. ave., 16@16½c.; 8@10 lbs. ave., 15¾c.; 10@12 lbs. ave., 14¾@15c.; 12@14 lbs. ave., 14@14¼c.

# Green Olive Oil Foots

## SUPERIOR QUALITY

## AND ALL OTHER SOAP MATERIALS

# WELCH, HOLME & CLARK CO.

## 383 West St., New York



**MAJOR GIBSON IS EIGHTY.**

Major Robert Gibson, secretary of the Inter State Cotton Seed Crushers' Association, and of the Texas State Association, celebrated his eightieth birthday on Friday of last week at his home in Dallas, Tex. He was the recipient of many letters and telegrams of congratulation, and in behalf of members of the national association Vice-president J. J. Culbertson and J. S. Le Clercq presented him with a loving cup and a purse of gold. Major Gibson is remarkably active for a man of eighty, and keeps his hand on the helm of association business with as firm a grasp as ever.

**COTTONSEED MEAL IN ONTARIO.**

As the result of efforts made by Consul Fred C. Slater, at Sarnia, Ontario, Canada, a local firm has been handling cottonseed meal for about two years. Some success has been had in finding buyers for the feed, but the unfamiliarity of local farmers with the product is a great handicap. So far purchases have been made from jobbers in Detroit and Jackson, Mich.

The firm mentioned has been marketing a patent calf feed with considerable success. Two men have been on the road taking orders, and it is hoped that more will be sent out later. The firm is thinking of selling cottonseed meal for dairy cows in the same manner and may make an attempt to obtain the Ontario agency for some large American firm. The name of the firm referred to may be obtained from the Bureau of Foreign and Domestic Commerce and its branches.

**CHEMICALS AND SOAP SUPPLIES.**

(Special Report to The National Provisioner.)

New York, August 6.—Latest quotations on chemicals and soapmakers supplies are reported as follows: 74@76 per cent. caustic soda, \$1.50@1.65 basis 60 per cent.; 60 per cent. caustic soda, \$1.60 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2½¢@2½¢c. per lb.; 58 per cent. soda ash, 80c. per 100 lbs. basis 48 per cent.; 48 per cent. carbonate of soda, 95c. per 100 lbs.; talc, 1¼¢@1¼¢c. per lb.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate soda, 90c. per 100 lbs.; chloride of lime in casks, 1½¢c. and in bbls., 2c. per lb.; carbonate of potash, 10c. per lb.; electrolytic caustic potash, 8@9c. per lb.

Prime palm oil in casks, 8@9c. per lb.; clarified palm oil in bbls., 10c. per lb.; genuine Lagos palm oil, 10c. per lb.; palm kernel oil, 10½¢@11c. per lb.; green olive oil, 78c. per gal.; yellow olive oil, 82@85c. per gal.; green olive oil foots, 9@9½¢c. per lb.; Ceylon coconut oil, 11@11½¢c. per lb.; Cochin coconut oil, 14@15c. per lb.; cottonseed oil, 7.20@7.30c. per lb.; soya bean oil, 6¾¢@7c. per lb.

Prime city tallow, 5¾¢c. per lb.; corn oil, 6.25@6.35c. per lb.; house grease, 5¾¢@6c. per lb.; brown grease, 5½¢c. per lb.; oleo stearine, 8@8½¢c. per lb.; yellow packer's grease, 5¾¢c. per lb.

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and the Children happy by getting  
that Can of*



**PROGRESS COOKING OIL**  
**LOUISVILLE SALAD OIL**

*and prepare  
their dinner with it.*

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**NEVER**  
*accept a substitute but insist upon the  
LEADER of them all in the  
Frying, seasoning, shortening and Salad line.*

**Louisville Cotton Oil Co.**  
Louisville, Ky.

FLOYD & K STS.

CABLE ADDRESS "COTTON OIL"

**CARL DREIER IS DEAD.**

Carl Dreier, general manager of the W. J. Wilcox Lard Refining Company, died on July 28 in Porto Rico, where he had gone on a trip for his health. He was 63 years of age, and was one of the recognized authorities,



THE LATE CARL DREIER.

technically as well as commercially, in the compound lard field. He was widely known and especially popular in the New York trade and on the New York Produce Exchange, in which he had held many important offices. He had been general manager of the

Wilcox Company, one of the leading compound lard concerns, for twenty years, and was one of the real veterans of the trade.

**ATLANTA COTTONSEED PRODUCTS.**

(Special Wire to The National Provisioner.)

Atlanta, Ga., August 6.—August and September crude and cottonseed oil, 34@35c. bid. Mills not selling. New meal, \$24 net, f. o. b. mills. Hulls neglected.

**LIVESTOCK AND BEEF EXPORTS.**

Exports of livestock and dressed beef from United States and Canadian ports for the week ending August 1, 1914, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York.....	—	—	—
From Boston.....	—	—	—
From Philadelphia.....	—	—	—
From Baltimore.....	—	—	—
From Montreal.....	—	—	—
Total.....	—	—	—
Total last week.....	—	—	—

**FOREIGN COMMERCIAL EXCHANGE.**

New York, August 7.—Foreign commercial exchange rates were demoralized by the closing of exchanges and the war situation, as the following shows:

London—	
Bankers' 60 days.....	No quotations.
Demand sterling.....	No quotations.
Commercial, 60 days.....	No quotations.
Paris—	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	No quotations.
Commercial, sight.....	No quotations.
Berlin—	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	No quotations.
Commercial, sight.....	No quotations.
Antwerp—	
Commercial, 60 days.....	No quotations.
Amsterdam—	
Commercial, 60 days.....	No quotations.

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# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

**War Causes Trade Suspension—Market Panicky for a Time—Export Movement Impossible—Developments Now Awaited—Cotton Crop Prospects Slightly Improved—Crude Mills Cautious.**

The cotton oil trade has been without a contract market during this week. It was deemed advisable by the Board of Governors of the New York Produce Exchange to suspend the cottonseed oil rules, and to discontinue public calls until a clearer idea could be gained as to the situation. This action was taken on August 3, after the market had been closed on the preceding Saturday by a vote of the cotton oil trade. The belief prevailed in many quarters that there would be a resumption of business on Monday, August 10.

Prior to the market being closed, there was a severe drop in the near deliveries, September oil losing about fifty points in two days. Other months sympathized with this weakness, and with lard fluctuating violently, the cotton market panicky, and the world's greatest exchanges closed, grain markets excepted, it was not surprising that those active in cotton oil decided to adjourn, pending the restoration of more normal conditions.

As in various other lines, interests vitally

concerned admit of their inability to foretell what may happen. No one really professed to have a decent opinion in regard to the distribution of cotton oil and to its intrinsic merits. It is a fact that many persons were obsessed with the belief that there could be no European war, and in these cases the shock caused by the present turmoil on the other side proved the more severe. At first it was reasoned that the struggle between Austria and Serbia, and the danger arising of complications of other countries, would stimulate domestic demand for cotton oil and also foreign buying, but it was not dreamed that within a week most of the big nations of Europe would be antagonizing each other on land and sea.

Thus, calculations were misleading and became worthless. It was argued that despite the limited stocks of unsold old cotton oil in the country, there would be enough to supply the trade, as shipments in fulfillment of previous contracts with foreigners could not be made. While the lard market was declining in startling fashion the local cottonseed oil market was closed, but interests favoring lower oil levels were stating that when the sessions were resumed there would be at least an additional fifty point drop in the near months, and a material reaction in the other divisions. Later, such claims were modified by a partial upturn in lard.

Persons connected with the export trade in cotton oil find themselves in the same dilemma that clouds the minds of exporters of

other products and goods in general. Their hope for business is based on the assumption that, sooner or later, England with its imposing navy will assert itself and clear a way for commerce on the Atlantic ocean. Meanwhile vessel room is scarce, war risks are almost prohibitive and uncertain, while it is impossible to sell foreign exchange, bankers not being satisfied as to when payment will be made on the other side, with a moratorium in effect in many parts of Europe.

Should conditions so reverse themselves as to make possible an export movement, there are authorities who look for a liberal business in cotton oil. Intimations of this sort are based on the theory that competing oils and products will be an unknown quantity, on account of the stoppage of manufacture at foreign industrial centres, not to mention the forced abandonment of agricultural operations. Foreign oils are up four cents a pound in cases. Naturally, the extent of the home consuming demand for cotton oil will have to be considered. In this respect, it is not unlikely that many users will have before them the big rise that has taken place in many farm products because of the war across the water.

At all events, the usual supply and demand conditions in cotton oil are being analyzed according to individual ideas. The south is looking on, and while disturbed, has not apparently been disconcerted to such an extent as to make free offerings of crude oil. There is talk of a rather low price for seed, but this

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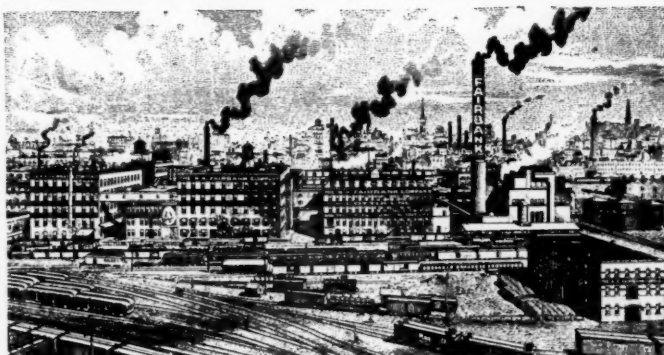
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CHICAGO FACTORY, THE N. K. FAIRBANK COMPANY.

is gossip at the best, at this time. Farmers are naturally awaiting the maturing of their crop, although the depreciation in the price of actual cotton has been very serious.

Whether this means reluctant selling of seed remains to be seen. It is a fact that the recent cotton Government Report suggested a crop of under last year's size production, the West promising unsatisfactorily. The precipitate decline in cotton values was due to the war news from Europe rather than to any betterment in the crop outlook, while the crumbling of values was helped by the failure of one of the largest commission houses in the cotton industry.

SEE PAGE 39 FOR LATER MARKETS.

### COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending August 6, 1914, and for the period since September 1, 1913, were as follows:

	Week ending Aug. 6, 1914.	Since Sept. 1, 1913.
From New York—	Bbls.	Bbls.
Adelaide, Australia .....	—	64
Antilla, W. I. ....	—	149
Antwerp, Belgium .....	—	646
Bahia, Brazil .....	—	170
Bahia Blanca, A. R. ....	—	811
Barbados, W. I. ....	110	6,575
Barcelona, Spain .....	—	50
Belize, Honduras .....	—	52
Bergen, Norway .....	—	210
Bocas del Toro .....	—	132
Bordeaux, France .....	—	160
Bristol, England .....	—	25
Buenos Aires, A. R. ....	247	17,182
Callao, Peru .....	—	6
Cape Town, Africa .....	125	3,092
Cardenas, Cuba .....	—	5
Cartagena, Colombia .....	—	8
Ceara, Brazil .....	—	5
Christiania, Norway .....	—	465
Christiansand, Norway .....	—	105
Colon, Panama .....	39	3,546
Constantinople, Turkey .....	—	350
Copenhagen, Denmark .....	—	5,705
Cristobal, Panama .....	—	25
Curacao, Leeward Islands .....	—	12
Demerara, British Guiana .....	—	1,269
Fremantle, Australia .....	—	118
Fiume, Austria .....	—	100
Genoa, Italy .....	—	19,699
Gibraltar, Spain .....	—	25
Glasgow, Scotland .....	—	4,720
Hamburg, Germany .....	—	10,935
Hamilton, W. I. ....	—	100
Havana, Cuba .....	44	1,955
Havre, France .....	—	8,615
Hull, England .....	—	762
Iquique, Chile .....	—	616
Kingston, W. I. ....	51	5,022
La Guaira, Venezuela .....	—	15
Las Palmas, A. R. ....	—	40
La Plata, A. R. ....	—	1,155
Liverpool, England .....	—	21,433
London, England .....	—	16,813
Macoris, S. D. ....	—	104
Manchester, England .....	—	9,826
Maracaibo, Venezuela .....	—	2
Marseilles, France .....	25	6,659
Matanzas, Cuba .....	—	194
Melbourne, Australia .....	—	322
Monte Christi, S. D. ....	—	627
Montevideo, Uruguay .....	726	9,739
Naples, Italy .....	—	2,871
Nuevitas, Cuba .....	—	165
Para, Brazil .....	—	866
Pernambuco, Brazil .....	—	269
Piraeus, Greece .....	—	3,332
Ponce, P. R. ....	—	35
Port Antonio, W. I. ....	—	442
Port au Prince, W. I. ....	—	103
Port Barrios, C. A. ....	—	39
Port Limon, C. R. ....	4	394
Port Maria, W. I. ....	—	17
Porto Cortez, Honduras .....	—	4
Progreso, Mexico .....	—	652
Puerto Plata, S. D. ....	—	23
Punta Arenas, Chile .....	254	2,422
Rio Janeiro, Brazil .....	—	5,223

Rotterdam, Holland .....	—	13,738
St. Johns, N. F. ....	—	80
St. John, W. I. ....	—	50
Sanchez, S. D. ....	91	1,005
San Domingo, S. D. ....	—	202
San Juan, P. R. ....	43	1,888
Santiago, Cuba .....	—	1,196
Santa Marta, Colombia .....	—	35
Santos, Brazil .....	—	3,293
Singapore, Straits Settlements .....	—	2
Southampton, England .....	—	200
Sydney, Australia .....	—	735
Trieste, Austria .....	—	18,878
Trinidad, W. I. ....	4	635
Turks Island, W. I. ....	—	16
Valparaiso, Chile .....	19	4,649
Venice, Italy .....	—	8,364
Vera Cruz, Mexico .....	—	186

Total .....

From New Orleans—

Antwerp, Belgium .....	—	6,435
Bocas del Toro .....	—	53
Bremen, Germany .....	—	1,015
Buenos Aires, A. R. ....	—	500
Christiania, Norway .....	—	10,665
Copenhagen, Denmark .....	—	225
Frontera, Mexico .....	—	20
Genoa, Italy .....	—	802
Glasgow, Scotland .....	—	125
Gothenberg, Sweden .....	—	2,000
Hamburg, Germany .....	—	5,908
Havana, Cuba .....	200	4,100
Kingston, W. I. ....	—	60
Liverpool, England .....	—	650
London, England .....	—	350
Manchester, England .....	—	7,100
Port Barrios, C. A. ....	—	2
Progreso, Mexico .....	—	1,794
Puerto Mexico, Mexico .....	—	1,363
Rotterdam, Holland .....	10	15,633
San Juan, P. R. ....	—	450
Tampico, Mexico .....	—	903
Vera Cruz, Mexico .....	—	2,397

Total .....

From Galveston—		
Antwerp, Belgium .....	—	200
Bremen, Germany .....	—	100
Havana, Cuba .....	—	611
Progreso, Mexico .....	—	200
Rotterdam, Holland .....	—	100
Tampico, Mexico .....	—	260
Vera Cruz, Mexico .....	—	100

Total .....

From Baltimore—		
Glasgow, Scotland .....	—	75
Havre, France .....	—	3,425
Liverpool, England .....	—	150
Rotterdam, Holland .....	—	50

Total .....

From Philadelphia—		
Christiania, Norway .....	—	104
Genoa, Italy .....	—	806

Total .....

From Savannah—		
Bergen, Norway .....	—	696
Christiania, Norway .....	—	1,215
Christiansand, Norway .....	—	183
Christiansund, Norway .....	—	122
Gothenberg, Sweden .....	—	333
Hamburg, Germany .....	—	3,654

Liverpool, England .....	—	729
London, England .....	—	2,226
Manchester, England .....	—	606
Rotterdam, Holland .....	—	33,587
Stavanger, Norway .....	—	273
Tonsberg, Norway .....	—	244
Tromso, Norway .....	—	135

Total .....

From Newport News—		
Christiania, Norway .....	—	100
Liverpool, England .....	—	125
London, England .....	—	136

Total .....

From Norfolk—		
Glasgow, Scotland .....	—	1,985
Hamburg, Germany .....	—	1,065
Liverpool, England .....	390	11,405
London, England .....	—	1,276
Rotterdam, Holland .....	—	3,086

Total .....

From San Francisco—		
Guatemala .....	—	3
Honduras .....	—	1
Hong Kong, China .....	—	2
Mexico .....	—	1
Nicaragua .....	—	1
Yokohama, Japan .....	—	13

Total .....

From Mobile—		
Buenos Aires, A. R. ....	—	2,238

Total .....

From all other ports—		
Canada .....	—	55,130
Mexico (including over-land) .....	—	2,394

Total .....

	Week ending Aug. 6, 1914.	Since Sept. 1, 1913.	Same period 1912.
Recapitulation—	Bbls.	Bbls.	Bbls.
From New York .....	1,782	235,064	405,768
From New Orleans .....	210	62,592	133,661
From Galveston .....	—	1,571	11,009
From Baltimore .....	—	3,700	12,155
From Philadelphia .....	—	910	2,378
From Savannah .....	—	43,999	42,478
From Newport News .....	—	361	14,105
From Norfolk .....	390	18,817	17,264
From San Francisco .....	—	21	162
From Boston .....	—	—	947
From Mobile .....	—	2,238	6,186
From all other ports .....	—	57,524	105,898
Total .....	2,382	426,797	752,011

### JOHN ASPEGREN IS RETURNING.

The cottonseed oil trade has been much interested in the reports from John Aspegren, who was caught in the war net abroad. Mr. and Mrs. Aspegren had left the children in Sweden, and were touring Europe when war broke out. They reached London safely and sailed on the White Star liner "Celtic" on Friday, and are expected to reach New York safely next week.

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**COTTONSEED PRODUCTS IN NORTHERN EUROPE****Possibilities of Increasing Our Trade in Those Countries**

By Erwin W. Thompson, Commercial Agent U. S. Bureau of Foreign and Domestic Commerce

[EDITOR'S NOTE.—This is the sixth installment of a report by Commercial Agent Erwin W. Thompson to the Bureau of Foreign & Domestic Commerce on the trade conditions affecting cottonseed products and their competitors in Northern Europe. Mr. Thompson, who is a recognized trade authority, both technically and commercially, has just returned from a year's study of European trade conditions. His report will be of almost as much interest to meat producers and the meat trade as to the cottonseed products industry.]

**Competing Cottonseed Meals.**

The most important competitors of American cottonseed meal are of course other oil meals. Germany imports more American cottonseed meal than any other one kind of oil meal. The imports of oil cake and meal as a whole from Russia are somewhat greater than from the United States, but they comprise many varieties, such as rape, sunflower, poppy and hemp.

Of late, Russia has been furnishing important quantities of cottonseed meal and cake (estimated at 50,000 tons in 1912.) The cake is consumed mostly in the eastern and northeastern sections, having been shipped for the most part overland in Russia, and either direct across the border, or by ship from northern Russia to northern German ports on the Baltic. Most of the meal goes by water from Black Sea ports through the Mediterranean and Atlantic and North Sea to Hamburg. This meal is quite uniformly of good yellow appearance, finely ground, and packed in good new 75-kilo (165-pound) sacks.

While this meal is somewhat lower in protein and fat (52 to 53 per cent.) than the best American meal, it is becoming a popular rival, the bright yellow being always a great selling point. While the total tonnage of cottonseed meal now produced in Russia is low, it must practically all be exported, as there is little domestic demand for it. Germany is the easiest and most logical market for it. About two and a half million dollars a year is appropriated by the Russian Government for irrigation and other schemes for promoting cotton culture in Central Asia.

The cotton crop of Russia in 1912 was equal to 1,085,191 500-pound bales. This means a possible 300,000 tons of cake and meal, though not all of this amount is now actually produced. The cotton crop in Asiatic Russia is increasing at the rate of 10 to 12 per cent. a year, and oil milling is progressing accordingly. American machinery and modern methods are much in evidence.

Occasional lots of cottonseed meal arrive from Brazil and from Mexico, but the quality and appearance of both of these are inferior, and so far they have made no important impression on the trade.

Cottonseed cake and meal produced by German oil mills from Egyptian seed (which is the only seed they work in any quantity), while increasing annually at a rapid rate—from about 40,000 tons in 1908 to over 160,000 in 1912—is not making a corresponding impression on the domestic feed market, which previous to the advent of cottonseed milling in Germany had become accustomed to the high-grade yellow meals from the United States. Most of the output is sent to England, where the feeders have become accustomed to this sort of cake, made there long before American decorticated cake became known to the market. Only small sections of Germany are willing to use it, for example, near the Danish and Russian frontiers.

In the extreme Northwest, near the Danish frontier, the people have affiliations across the line, where this low-grade material is fed, in the form of cake, particularly to the large herds of beef cattle. In this part of Germany (Schleswig-Holstein) very little oil meal is fed. Practically all of this kind of material is brought in as whole cake, or sometimes cracked and sacked up by the mills before shipment, but more often cracked and sacked for the feeders by the dealers, most of whom have their warehouses fitted up with electrically driven cake crackers, which deliver about half-inch pieces.

The original preference there for cake was

probably due to the habit of outdoor feeding, where fine meal would be blown about by the wind. Now that most of the feeding is done in the stalls, the cake habit persists. This preference is somewhat fostered by the feeling that ground meal is more easily adulterated than cake. This is especially applicable to the Egyptian product, because in any case it is dark, and, when ground into meal, it has the appearance of adulterated American meal.

**Where American Meal Is Needed.**

While cattle in this region are now not much fed in the open, yet, as a rule, they are in the pasture all day during the summer months, and are driven home and fed in the stalls at night. With such outdoor exercise the cattle are more hardy, and are able to masticate the hard cakes and to digest the Egyptian low grades. It is claimed, in fact, that under these circumstances the digestion is improved by the mechanical work of mastication.

But in the parts of Germany where the greatest yield of milk is obtained, the cow is forced to devote all her energies to the production of milk, and not to dissipate any by walking over the pastures, or by chewing hard cake. In middle and southern Germany the rule is, with milch cows, to keep them in the stable all the time, summer and winter. It is thought that the digestive powers are not so good under these circumstances, and hence in these latter regions they uniformly require the more digestible feeds, such as high-grade American cottonseed meal, finely ground.

In some few places in central Germany a compromise meal is fed. This is Egyptian cake coarsely ground, or granulated to the size of a pea. It is called "schrot." It is one way to supply the demand for meal (as opposed to cake) of a definite low grade, with-

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out affording the same opportunity for adulteration as in finely ground meal.

Formerly much more American cottonseed cake was imported than now. There were mills at the port for grinding it into meal suitable for the German trade—that is, free from lint and very fine; but as it is now ground in the United States according to German specifications, these mills are disappearing.

It is manifestly cheaper to grind the cake at the American oil mills, where the handling is reduced to the minimum, than to sack the cake and have it discharged at the port into the grinding mills and then sack the meal and put it in storage. The expenses of this work in the port of Hamburg in a cake-grinding mill is about as follows, per metric ton: Lighterage, 24 cents; unloading, 15 cents; sacks, \$1.20; grinding, \$1; loss in weight (say 1 per cent.), 35 cents; storing or reloading, 20 cents; total, \$3.14. Sometimes the local oil mills buy cake and grind it with their cake machinery, which is already installed for their own cake, in which case the cost is naturally less. In either case, all this meal so ground from American cake is sold as German cottonseed meal.

German experiment stations have always been against low-grade cake and meal, and have in some instances worked a distinct campaign against it, partly because of a desire to educate the feeder to demand the highest-grade goods of the dealer, and thus to encourage the dealer to demand high-grade goods from the importer. They find the higher grades more digestible, and they consider the prevailing prices for low grades proportionately too high. They have heretofore been rating its worth strictly on the basis of protein and fat, saying, for example, that a 30 per cent. meal is worth only half as much as a 60 per cent.

As a matter of fact, such of this meal as is sold in Germany is sold at a much greater relative price. For instance, one price list dated September 23, 1913, quotes American 55 per cent. meal at 170 marks per ton, Egyptian 38 per cent. at 134 marks, and 30 per cent. at 115 marks.

#### Tests to Show the Value of Meals and Hulls.

Only one German experiment station has so far made careful tests to determine the actual feeding value of these low-grade meals and of hulls. Dr. Franz Lehmann, of Göttingen, reported on this test (Mitteilung der deutscher Landwirtschafts Gesellschaft, Berlin, April 2, 1910) and found, as might have been expected, that the Egyptian meal has greater feeding value than is represented merely by the protein and fat. He tested meals with combined protein and fat percentages of 57, 38.8, 30.8 and 27.1, respectively, giving the meal with highest percentage the value of 100, other meals would be valued at 68, 54 and 47.5, respectively. But the actual feed values were found to bear the following relation to each other: 100, 70.3, 70 and 58.3. This does not seem entirely logical, and needs confirmation by further tests.

However, if this test is to be taken as a guide, the above quotation of 115 marks for 30 per cent. meal is not unreasonable as compared with 170 marks for 55 per cent. In any case, the 30 per cent. Egyptian meal is on a parity with those in England, and if sold at all in Germany, must be sold on this

basis, to afford adequate profit to the oil mills, because they have to pay a price for Egyptian cotton seed that is practically established by the English mills.

Just such facts as these will eventually bring this low-grade meal into use in Germany, because, with the continually increasing crush of Egyptian seed, the pressure of this meal supply will weigh on domestic consumption, and the mills will start a campaign to modify feeding conditions, if necessary, to make the low-grade meals acceptable.

The experiment stations, with their attention called to the necessities of the case, may be depended upon to work out methods that will bring results such as now obtain in England, Denmark and Sweden. A good practical start could be made in eastern Polish Germany, where there now seems to be a demand for feeds that are the cheapest per ton, and where some small amounts of low grades are now moving. A start on another line has already been made by some oil mills that have bought American cake and meal

and ground it with Egyptian in such proportion as to deliver 38 per cent. meal. When this 38 per cent. meal is finely ground, it is free from lint, which is always very objectionable to all German feeders and much brighter in color than the Egyptian.

The few mills that have tried this have met with success commensurate with their selling efforts, and this is an entering wedge for gradually lowering the grades until perhaps pure Egyptian may be freely sold. In this way, the home production of Egyptian meal may soon begin to compete with imported meals from America and elsewhere.

Other things being equal, all products of the home mills will naturally have the preference, partly on account of the greater ease in getting such quantities as are wanted on short notice, and partly on account of the freshness. Enough has already been said in feeding circles about the advantage of fresh oil meals to give great impetus and potency to any campaign that the local mills might start.

(To be continued.)

## EFFICIENCY IN THE COTTONSEED OIL MILL

### Reasons Why Efficiency Is Absolutely Necessary to Success

By F. B. Porter, B. S., Ch. E., President Fort Worth Laboratories.

The statement can be considered axiomatic that the older an industry becomes, the more efficient it is and the less the margin of profit. This is true in industries where competition is allowed full sway and where the margin of profit is not bolstered up by a protective tariff or government bounty.

Those statements are especially true and apparent to even the most casual observer of facts in these industries which have taken a waste product or a material of relatively small commercial value and by subjecting it to a manufacturing process, have enhanced its value. The profits at this stage of the industry, if the resultant product finds a ready market, are enormous. Since the process is new, its efficiency is low and remains so for some time because large profits are not an incentive to increased efficiency.

The process of manufacture is usually secret and remains so until sufficient facts have become known, whereupon competitors enter the field, the price of raw material gradually rises, and the finished product falls in price. Reduction in profits acting as a spur, losses in the process of manufacture are reduced.

This decrease in profits and increase in efficiency continue until profits are reduced to the level that will just keep capital employed in the enterprise and the efficiency has reached a high mark. Profits and efficiency, however, will not arrive at any fixed level. Profits will fluctuate with economic conditions and efficiency will tend to become greater. The changes, however, will be slight.

Those factories of the industries in question which have not kept abreast of the times in improving their manufacturing efficiency and which, due to the relatively large margin of profit, have been able to exist, will be eliminated in this last stage. Those factories will be able to exist and make the profits which economic conditions allow which have increased their manufacturing efficiency by making improvements as fast as they were to be had.

Within the memory of a number of oil mill men the cottonseed oil industry has passed through the successive stages outlined above, and has now entered the final stage. The mill that runs without knowing its separation and extraction losses and quality of its cake and oil, must soon cease to exist.

Efficiency is paramount. Those mills that do not keep up with the improvements in machinery, and which have been able to make a profit due to the unsettled condition of the industry, will be financially annihilated. It is not only necessary that the best machinery be employed but it must be operated in the best manner. A knowledge as to whether or not the best machinery is being used and is being operated to secure the highest efficiency can only be obtained by regular analyses of the product.

After the analyses are obtained a comparison with the best, average and worst general practice will show whether or not, so far as the operating end is concerned, a given mill is in the class doomed to inevitable failure.

All those who are not classed among the best need to get busy and find out what is the trouble with their mill. It is for the benefit of these that the following suggestions regarding method of calculation are made.

During the past season we published each month the best, average and worst results of the analyses made the previous month. These figures, representing as they do the results obtained from the large number of mills whose work we handle, are truly representative of oil mill practice as now carried on in the West. We expect to continue to give these comparisons to the trade the coming season.

#### Early Treatment of the Seed.

Before going on to consideration of the calculations that can be made based upon laboratory analyses, it will be best to con-

(Continued on next page.)

# HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

## Chicago.

**PACKER HIDES.**—Dullness is pronounced all along the line in all varieties and the uncertainty regarding the future of the market and the probable trend of prices is as great as ever. Buyers and sellers are inclined bearishly or bullishly as their wishes dictate and none of them have any clear ideas as to final outcome of affairs. Tanners are still holding out of the market supposedly to see what develops in the situation regarding further sales of leather. If leather moves on a satisfactory basis tanners will be in the market for hides and if they do come in the probabilities are that packers will demand the fullest prices obtainable especially on such varieties as are not likely to come into competition directly with what may be brought here from other parts of the world outside of Europe. The position of the market from the present standpoint would seem to indicate that native varieties, especially native steers are likely to rule stronger than sole leather stock or branded descriptions, as branded hides are more liable to come into direct competition with supplies from Latin America and other parts of the world, provided, of course, that means are discovered to transport and finance this foreign stock. The position of the packers at present is that they are disposed to sell what hides they have in hand not under contract at unchanged rates in most instances but on future salting they either decline to name any price or want an advance of  $\frac{1}{2}$ @1c. over last sales. Native steers are unchanged at  $20\frac{1}{2}$ c. per last sales with no further trading and few bids. Spread native steers are reported to be in good inquiry for June to January salting with packers asking anywhere from  $21\frac{1}{2}$ @ $22\frac{1}{2}$ c. to sell these. There are rumors of bids of  $20\frac{1}{2}$ c. having been declined. The slaughter of spreadies is considerably less than last year and with the European supplies cut off packers expect to realize high prices for this variety. Texas steers are nominally unchanged at  $19\frac{1}{2}$ c.,  $19$ c. and  $18\frac{3}{4}$ c. for the three different weights. Butt brands rule nominally unchanged at  $19\frac{1}{2}$ c. Colorados are unchanged at  $19$ c. Branded cows rule unchanged. Last sales were at  $18\frac{1}{2}$ c., with  $18\frac{3}{4}$ c. asked and not obtained. Native cows seem to have the honor of being the only variety to register a sale this week. One prominent packer sold a car of July light weights at  $19\frac{1}{2}$ c. Packers talked  $19\frac{1}{2}$ c. for lights for a long time but the market never got there. Heavy cows are quiet with last sales  $19$ c. Most tanners refuse to make bids of  $19$ c. for light cows in lots of any size. Native bulls are in good supply and considered easy at  $16\frac{1}{2}$ c. for June to January salting.

Later.—There are rumors of a sale of June to January spread native steers but no price is confirmed. The packer selling had been holding at  $21$ c. and refused a bid of  $20\frac{1}{2}$ c., so it is not known whether  $20\frac{3}{4}$ c. or  $21$ c. was secured. On other varieties of hides tanners continue to hold off.

**COUNTRY HIDES.**—Conditions applying to packer hides noted above also apply to the country market. Trade is quiet and tanners are holding out. Most tanners hold bearish views and dealers are very bullish and ask high rates. Some parties talk that the possibilities of increased offerings here of foreign light weight hides will mostly affect country stock as they grade nearer countries than packers, but as the bulk of these kinds of foreign hides come from Europe this idea doesn't seem to hold much water. Buffs rule at  $17$ c. as per last sales of choice selection strictly short haired lots and  $16\frac{1}{2}$ @ $16\frac{3}{4}$ c. for less desirable stock. There is some talk of all short haired offered at  $16\frac{3}{4}$ c. Heavy cows have been reported sold at  $16\frac{1}{4}$ c. for mixed hair, with some mixed hair held at  $16\frac{1}{2}$ c. Extremes rule at  $18$ c. for short hair as per last sales, but some dealers have ideas of  $18\frac{1}{2}$ @ $18\frac{3}{4}$ c. for all short hair and want  $18$ c. for 75 per cent. short and  $17\frac{1}{2}$ @ $17\frac{3}{4}$ c.

for 50 per cent. long hair. Heavy steers are nominal at  $16\frac{1}{2}$ @ $16\frac{3}{4}$ c. as to lots; some held higher. Bulls dull at  $14$ c. asked.

Later.—There are some reports of sales of choice special selection extremes at up to  $18\frac{1}{4}$ c. and dealers generally talk of declining bids of  $18$ c. One sale is also reported of 3,000 small packer July salting  $25\frac{1}{2}$ @ $45$ -lb. extremes at  $19\frac{1}{4}$ c., also two cars of Michigan  $25\frac{1}{2}$ @ $50$ -lb. cows at  $17\frac{1}{2}$ c. f. o. b. shipping point for shipment to Chicago.

**CALFSKINS.**—The market is decidedly strong with last sale of packer skins as noted yesterday at  $23$ c. by two prominent packers while two other packers declined this price and one wants  $24$ c. and the other  $25$ c. Best Chicago city skins are not offered under  $21\frac{1}{2}$ c. and some talk even higher. Last confirmed trading was at  $20\frac{3}{4}$ c. but these are not obtainable now at this although some of the so-called Chicago cities might bring  $20\frac{3}{4}$ c. Outside cities are considered nominally  $20\frac{1}{2}$ @ $21$ c. with some held higher and countries  $19\frac{1}{2}$ @ $19\frac{3}{4}$ c. Kips are strong and not considered quotable at less than  $20$ c. for packers,  $19\frac{1}{2}$ @ $19\frac{3}{4}$ c. for cities and  $18\frac{1}{2}$ @ $19$ c. for countries and mixed lots. Light calf is held stronger at  $\$1.10$ @ $1.15$ , and deacons  $90$ @ $95$ c.

(Continued on page 34.)

## EFFICIENCY IN COTTON OIL MILLS.

(Continued from page 32.)

sider the treatment the seed receives before it enters the hullers, and what effect this treatment has upon subsequent results and calculations.

It is generally conceded that seed should be cleaned in the seed house before going to the linters, but there is quite a difference in opinion as to how much cleaning is necessary. Some believe that considerable of the cleaning should be done in the linter room. The result is that if anything goes wrong there will be produced dirty linters, which command a lower price. Just what bearing this has upon analytical results and calculations based upon these results will soon be apparent.

The removal of lint from seed is for a two-fold purpose, i. e., to produce a product having a higher commercial value than it would have if left on the seed and to reduce subsequent losses of oil that the lint would absorb if allowed to remain on the seed. A short time back a lint production of 50 pounds per ton of seed was considered good practice. The majority of the mills now are producing 75 pounds of lint and some have advanced to the point where they produce 120 pounds of lint.

The question is, does it pay to produce 120 pounds of lint rather than 75 pounds? No one will question the statement that the less lint on the seed the less the loss of oil will be in subsequent operations, other things being equal. It will cost slightly more to produce 120 pounds of linters than 75 pounds of linters, and the resultant linters will be worth less per pound than the 75-pound production. With proper cleaning of the seed in the seed house the 120-pound production of linters should not be worth more than  $\frac{1}{4}$ c. per pound less than the 75-pound production.

Let X equal the price you received for your linters last season. Then, assuming the price of the 120-pound production to be  $\frac{1}{4}$ c. less than the 75-pound production, substitution of the price you received for your linters last season in the formula  $45X-30$  will give

the profit per ton of seed to be made by producing 120 pounds of linters in place of 75 pounds of linters, assuming that the increased cost of production will be offset by the decreased oil loss.

This last assumption is a debatable point for which we have no exact figures to offer, but we believe it to be within the bounds of reason. If the difference in the price per pound of 120 pounds production and 75 pounds production is  $\frac{1}{2}$ c. the formula is  $45X-60$ .

The first point at which laboratory analyses can be made, aside from the analyses of seed, the facts concerning which we will give in a subsequent article, is on the hulls. Assuming a production of 700 pounds of hulls running 1 per cent. loss in oil per ton of seed, how much could you afford to invest to reduce this loss to 0.7 per cent. with a profit of 25 per cent. on the investment?

Three per cent. of 700 is 2.1 pounds of oil worth at least 10c. Ten cents on a thousand tons of seed gives a profit of \$100, equivalent to 25 per cent. on \$400. That is, you could afford to invest \$400 for every thousand tons of seed crushed in a season in order to reduce your oil loss in your hulls 3 per cent. There are mills that will average less than .7 per cent. loss.

In regard to the loss of oil in cake, assuming production of 1,000 pounds per ton of seed and a saving of 1 per cent. in oil, how much could be invested at a profit of 25 per cent.? One per cent. of 1,000 pounds is 10 pounds. Ten pounds of oil is worth 40c. more as oil than the same oil in cake. That is a saving of 1 per cent. oil in cake will mean a saving of \$400 on a thousand tons of seed, equivalent to 25 per cent. on \$1,000. This line of reasoning is applicable where the question of new equipment is under consideration.

Sometimes the manner of operation can best be decided by calculations involving laboratory analysis. For purpose of illustration we will consider a mill having 96 boxes and producing a  $13\frac{1}{2}$ -pound cake and 1,000 pounds of cake per ton of seed with an operating cost of \$2.50 per ton of seed (fixed charges not considered). It is found that by producing a 12-pound cake the oil is reduced 1 per cent.

The question is, will it pay? Running on a  $13\frac{1}{2}$  cake basis the mill will produce 93.312 pounds of cake in a day; on a 12-pound basis 82.944 pounds, equivalent to 93.3 and 82.9 tons of seed respectively. The operating costs will be increased  $10.4 \times \$2.50$ , or \$26 a day by the change. There will be saved 1 per cent. of 1,000 pounds, or 10 pounds of oil per ton of seed worked worth 40c. more than it would be worth to the cake. The value of the oil saved would be \$33.16, leaving a net profit per day of \$7.10. We know one mill that reduced its cake from about 15 pounds to 13 pounds with a saving of 2.50 per cent. oil.

The figures we have assumed in this article probably will not fit your case, but we feel sure that if you will apply the same line of reasoning using your actual figures, laboratory analyses will mean more to you.



# Chicago Section

It's time the innocent bystander quit by-standing.

What has become of all the talk about brutal bull fights, etc.?

Veal calves are selling on Water street from 8 to 15 cents, according to quality and weight.

So far Alphonso of Spain has kept his bill out of this turmoil. Alf knows from experience!

And Sir Tummas goes merrily on—advertising his tea, and glorying in the name of "Tommy."

Where's Andy Carnegie, the prize peace-maker? Andy's ideas on the subject "gang aft agley."

Yes, indeed! Civilization? Waiting and watching—to beat some sun-of-a-gun to death with a club!

Not nearly as many ultimatums have been used up in this European muss as there was in the Mexican muddle.

Already the grouch is chewing the rag about putting in his winter's coal. "Just one thing after another," sez he.

So far the oppositionists have not insisted upon President Wilson wiping Europe off'n the face of the earth. Ree-markable!

It will be well if some of these billionaire monarchs have to let go of some or most of their "private" fortunes. But will they?

According to the Chicago Blatherskite the whole of Europe and the Foist Ward in Chicago is at the height of a turribul conflict.

Some of those American tourists abroad will doubtless try Paw-Paw Lake next summer—where they can walk home if necessary!

Patrick Cudahy is credited with having cleaned up some vacation money on July pork. The Cudahys and pork always did seem to get along very nicely together.

Swift & Company's sales of beef in Chicago for the week ending Saturday, August 1, 1914, averaged as follows: domestic beef, 12.15 cents; imported beef, 10.99 cents per pound.

Chicago grocers and butchers picnicked last Thursday at Calumet Grove to the tune of about 6,000, and had as usual a ripping good time. A regular children's day, a la Sid Tilden.

Quite a nice thing Armour did at the close of the July grains options. Of course those who never could see any good in anybody are still diligently looking for the "ulterior motive."

It's war to the ka-nife now between Czar Carter H., Emperor Dink and King Bathhouse, erstwhile the Democratic triple entente. The combination is busted—if they don't patch it up.

Did you notice by the new meat regulations that the Department of Agriculture for-

bids dogs suffering with tape worms in packing-houses? Will they have tape-worm inspectors, to be sure the regulation is enforced?

They might try the effect of a pome by the Pote Lariat of Hingland on those belligerent Europeans as a soother. The last one we read would put anything or anybody out of business.

The revised federal meat regulations require that separate "dressing rooms, etc." shall be provided for men and women in inspected establishments. Didn't notice anything about that in the meat inspection law, but suppose that statute is so elastic that the next step will be to require packing-house employees to go to church on Sunday.

## HIDES AND SKINS.

(Continued from page 33.)

**SHEEPSKINS.**—Market firm but unchanged. Some packer shearlings have sold at 90c. and lambs at \$1. Packers range: shearlings, \$2½@92½c., and lambs 92½@ \$1.02½, with some held up to \$1.05@1.07½. Countries are firm at 40@60c. for shearlings and 60@75c. for lambs.

**HORSEHIDES.**—Quiet, and late receipts easy. The trade is watching to see what effect the European situation will have on the butt market. In the meantime buyers talking considerably lower than last sale prices, which were \$5.20 for mixed cities and countries and \$4.85 for countries. The latter selection not quotable above \$4.50. Some buyers who were bidding this price have withdrawn their bids; No. 2 \$1 less; ponies and blues \$1.50@2; colts 50c.@\$1.

## New York.

**DRY HIDES.**—Practically every buyer of common varieties is out of the market and consequently no business is being effected. A list of the visible holdings here as given recently amounts to only about 22,000 hides as yet and amounts to comparatively little, but domestic tanners evidently figure that with Europe out as a buyer prices on these varieties will decline considerably. Quotations are purely nominal. There is a fresh arrival of 1,151 Puerto Cabellos, etc., per the "Caracas." Inquiries are already being cabled here from shippers in different parts of Latin America who have been previously sending their hides to Europe asking for quotations and market conditions here. There is one inquiry among these from a house in Peru inquiring as to the market here for Peruvian wet salted hides and this shipper has been previously sending all his hides to Germany.

**WET SALTED HIDES.**—The River Plate market continues closed and consequently there is nothing new in these varieties and no business done. Mexican hides are weak. Previous quotations on these were around 16c. for regular coast varieties, 16½c. for interior lots and 16¾c. for regular Mexico city lots, but about all buyers are out of the market at present and the few who will make any bids name

prices about 1c. under the above figures. It is understood that on one lot of about 1,000 Mexico city hides which arrived recently on the "Buenos Ayres" a bid at around the above basis was accepted, indicating the price was about 15½c.

**CITY PACKER HIDES.**—There are negotiations in progress here on spread native steers and though nothing has come out as yet there are rumors that some sales have been made. The packers as a rule are willing to accept 21c. for spreads ahead to January although some talk higher, but it is not confirmed that any buyers have been found who will pay 21c. In other varieties there is no business.

**COUNTRY HIDES.**—Conditions here remain unchanged. Local buyers are out of the market for any car lots of hides at around present quotations and the only sales are of little peddling quantities by some small Canadian dealers who are evidently not posted on the market. Several lots of these Canadian all weight hides running 200@300 lbs. each and aggregating about 800 in all sold at 15½c. flat in most instances, and at 15¾c. flat for one lot. It is reported that one lot of Pennsylvania buffs is obtainable at 16¾c. selected for a carload, but most offerings coming out of Pennsylvania, Ohio and other desirable points are not at less than 17c. for buffs, and as previously noted some dealers are not disposed to sell at this figure and ask from 17¼@17½c. There is one offering here from a Western point east of Chicago of a lot of 600 hides running 300 steers and 300 cows at 16½c. selected. Dealers who have extremes are holding firm at various prices ranging from 18c. up according to the ideas of different parties but no sales are made here and some western Pennsylvania packer extremes previously noted offered at 19c. selected are still unsold and still offered here at this figure. There is no demand here for Southern but dealers in the South report that they have been having a ready market up to recently at least in both Milwaukee and Boston, and one Georgia dealer reports his last sales of extremes to both of these points at 16¾c. flat.

**CALFSKINS.**—The sales of New York city skins noted recently are now confirmed more in detail and aggregate between three dealers who sold from 15,000@20,000 skins. Two of the dealers selling secured \$2.35 for 7@9 lbs. and \$2.67½ for 9@12 lbs. Neither of these dealers had any 5@7 lbs. of account on hand although one of them reported selling some lights at \$1.80 which, if the case, did not go to the same buyers who purchased the middle and heavy weights. The market on New York city skins today as based on these late sales is considered quotable around \$1.80, \$2.35 and \$2.67½@2.70. One dealer who did not sell claims to have refused bids of \$2.35 for 7@9's and \$2.70 for 9@12's. Outside city and country skins are both held at about 10c. apiece above former quotations but no sales of any sizable quantities are reported here. A little lot of about 300 Canadian country skins was picked up at \$1.25, \$1.30 and \$2.20 flat with 4@5's included at 90c. and kips at \$2.50 for 12@16's and \$2.30 16-lb. and up.

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KisselKar Truck in Service of Fleckenstein—Provisioners.

## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, July 27.....	11,813	1,072	28,266	18,315
Tuesday, July 28.....	2,947	1,758	12,441	13,936
Wednesday, July 29.....	13,233	1,660	19,410	17,832
Thursday, July 30.....	3,452	1,153	15,568	13,474
Friday, July 31.....	1,148	372	13,756	8,246
Saturday, Aug. 1.....	179	62	7,419	775
Total last week.....	32,792	6,077	96,809	72,578
Previous week.....	38,026	6,490	104,385	85,685
Cor. time, 1913.....	47,837	5,450	124,153	111,292
Cor. time, 1912.....	50,565	9,362	120,967	121,604

## SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, July 27.....	3,553	35	6,638
Tuesday, July 28.....	1,505	2	1,507
Wednesday, July 29.....	4,166	158	4,212
Thursday, July 30.....	3,147	22	2,416
Friday, July 31.....	1,020	146	3,623
Saturday, Aug. 1.....	284	...	980
Total last week.....	13,684	363	19,451
Previous week.....	13,566	129	19,424
Cor. time, 1913.....	17,229	404	21,061
Cor. time, 1912.....	16,542	238	40,935

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Aug. 1, 1914.....	1,253,733	3,877,226	2,863,581
Same period, 1913.....	1,379,548	4,248,200	2,645,419

## Combined receipts of hogs at eleven points:

Week ending Aug. 1, 1914.....	364,000
Previous week.....	375,000
Cor. week, 1913.....	385,000
Cor. week, 1912.....	383,000
Total year to date.....	13,859,000
Same period, 1913.....	14,601,000

## Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Aug. 1, 1914.....	111,700	251,100	142,000
Week ago.....	112,500	278,700	187,600
Year ago.....	140,200	294,300	232,900
Two years ago.....	133,500	291,300	238,800

## Combined receipts at six markets for 1914 to date and same period a year ago:

	1914.	1913.
Cattle.....	3,259,000	3,714,000
Hogs.....	9,934,000	11,011,000
Sheep.....	6,326,000	5,945,000

## CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Aug. 1, 1914:	
Armour & Co.....	11,400
Swift & Co.....	8,000
S. & S. Co.....	7,100
Morris & Co.....	6,200
Hannum Co.....	3,600
Western P. Co.....	5,400
Anglo-American.....	4,700
Independent P. Co.....	9,100
Boyd, Lunham & Co.....	4,200
Roberts & Oake.....	3,000
Brennan P. Co.....	4,000
Miller & Hart.....	2,600
Others.....	6,000
Totals.....	78,300
Previous week.....	85,900
1913.....	104,900
1912.....	78,200
Total year to date.....	3,691,600
Same period last year.....	3,577,700

## WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$9.15	\$8.85	\$5.25	\$7.85
Previous week.....	9.25	8.95	5.15	7.80
Cor. week, 1913.....	8.25	8.90	4.55	7.10
Cor. week, 1912.....	8.40	7.85	4.25	7.30
Cor. week, 1911.....	6.55	7.15	3.45	6.40

## CATTLE.

Steers, good to choice heavy.....	\$8.50@10.00
Steers, fair to good.....	7.05@8.60
Yearlings, good to choice.....	8.50@9.70
Inferior steers.....	7.50@7.90
Distillery steers.....	8.40@9.50
Stockers.....	6.00@7.25
Feeding steers.....	7.25@7.90
Medium to good beef cows.....	5.50@6.30
Stock cows.....	4.75@5.55
Fair to choice heifers.....	6.50@8.10
Stock heifers.....	5.50@6.75
Good to choice cows.....	5.75@7.25

Common to good cutters.....	4.00@5.00
Butcher bulls.....	6.75@7.25
Holstein bulls.....	5.75@6.20
Good to choice calves.....	10.50@11.25
Heavy calves.....	7.50@9.50

## HOGS.

Choice light, 170 to 200 lbs.....	\$8.45@9.00
Prime light butchers, 200 to 230 lbs.....	8.40@8.90
Prime med. weight butchers, 230-270 lbs.....	8.30@8.85
Prime heavy butchers, 270 to 350 lbs.....	8.30@8.75
Mixed heavy packing.....	8.15@8.55
Heavy packing.....	8.15@8.40
Pigs.....	8.50@9.00
Boars.....	3.00@4.50
*Stags.....	9.00@9.25

\*All stage subject to 50 lbs. dockage.

## SHEEP.

Native ewes.....	\$4.50@5.25
Native wethers.....	5.25@5.85
Western ewes.....	4.50@5.10
Western wethers.....	5.00@5.75
Western yearlings.....	5.50@6.00
Native yearlings.....	5.75@6.25
Native lambs.....	7.50@8.10
Range lambs.....	7.75@8.15
Feeding lambs.....	6.80@7.25
Bucks.....	3.00@3.75
Breeding ewes.....	4.75@5.15
Western breeding yearling ewes.....	6.00@6.25

## CHICAGO PROVISION MARKET

## Range of Prices.

SATURDAY, AUGUST 1, 1914.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
September.....	\$20.30	\$20.40	\$22.20	\$22.20
LARD—(Per 100 lbs.)—				
September.....	9.80	9.85	9.70	9.80
October.....	9.95	9.97½	9.82½	9.92½
January.....	9.72½	9.82½	9.72½	9.82½
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.90	11.92½	11.85	11.90
October.....	11.37½	11.37½	11.30	11.37½
January.....	11.37½	11.37½	11.30	11.30

MONDAY, AUGUST 3, 1914.

PORK—(Per bbl.)—				
September.....	\$19.75	\$20.00	\$18.45	\$18.45
LARD—(Per 100 lbs.)—				
September.....	9.47½	9.55	9.05	9.67½
October.....	9.72½	9.80	9.82½	9.87½
January.....	9.40	9.40	9.07½	9.07½
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.77½	11.85	11.32½	11.32½
October.....	11.30	11.30	10.77½	10.75
January.....	10.25	10.27½	10.22½	10.22½

TUESDAY, AUGUST 4, 1914.

PORK—(Per bbl.)—				
September.....	\$18.40	\$18.97½	\$18.40	\$18.75
LARD—(Per 100 lbs.)—				
September.....	8.50	8.82½	8.00	8.77½
October.....	8.80	9.02½	8.80	8.95
January.....	8.95	9.15	8.95	9.10
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.52½	11.60	11.32½	11.35
October.....	10.72½	11.02½	10.72½	10.95
January.....	10.22½	10.22½	10.15	10.17½

WEDNESDAY, AUGUST 5, 1914.

PORK—(Per bbl.)—				
September.....	\$19.00	\$20.25	\$18.90	\$20.20
LARD—(Per 100 lbs.)—				
September.....	8.80	9.07½	8.80	8.95
October.....	9.00	9.25	9.00	9.20
January.....	9.15	9.37½	9.12½	9.35
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.62½	12.02½	11.62½	12.00
October.....	11.07½	11.67½	11.02½	11.62½
January.....	10.27½	10.52½	10.25	10.52½

THURSDAY, AUGUST 6, 1914.

PORK—(Per bbl.)—				
September.....	\$20.35	\$22.20	\$20.35	\$22.00
LARD—(Per 100 lbs.)—				
September.....	9.10	9.52½	9.10	9.32½
October.....	9.25	9.70	9.25	9.50
January.....	9.00	9.45	9.00	9.45

RIBS—(Boxed, 25c. more than loose)—				
September.....	12.05	12.52½	12.05	12.47½
October.....	11.72½	12.47½	11.72½	12.35
January.....	10.87½	11.45	10.87½	11.25

FRIDAY, AUGUST 7, 1914.

PORK—(Per bbl.)—				
September.....	22.25	22.67½	22.25	22.55
LARD—(Per 100 lbs.)—				
September.....	9.57½	9.65	9.47½	9.60
October.....	9.75	9.82½	9.65	9.77½
January.....	9.90	9.95	9.82½	9.92½
RIBS—(Boxed, 25c. more than loose)—				
September.....	12.65	12.70	12.62½	12.67½
October.....	12.55	12.65	12.50	12.50
January.....	11.55	11.47	11.35	11.40

†Bld. ‡Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

## Beef.

Native Rib Roast.....	18	¢23
Native Sirloin Steaks.....	22	¢25
Native Porterhouse Steaks.....	30	¢35
Native Pot Roasts.....	14	¢17
Rib Roasts from light cattle.....	14	¢18
Beef Stew.....	12	¢14
Boneless Corned Biskets, Native.....	16	¢16
Corned Rumps, Native.....	16	¢16
Corned Ribs.....	12	¢12½
Corned Flanks.....	10	¢10
Round Steaks.....	20	¢25
Round Roasts.....	18	¢20
Shoulder Steaks.....	18	¢18
Shoulder Roasts.....	16	¢18
Shoulder Neck End, Trimmed.....	12	¢12½
Rolls Roast.....	18	¢20

## Lamb.

Hind Quarters, fancy.....	20	¢24
Fore Quarters, fancy.....	14	¢16
Legs, fancy.....	22	¢24
Stew.....	12	¢12½
Chops, shoulder, per lb.....	16	¢16
Chops, rib and loin, per lb.....	15	¢15
Chops, French, each.....	15	¢15

## Mutton.

Legs.....	14	¢16
Stew.....	8	¢10
Shoulders.....	12	¢12
Hind Quarters.....	16	¢16
Fore Quarters.....	12	¢12
Rib and Loin Chops.....	18	¢20
Shoulder Chops.....	14	¢16

## Pork.

Pork Loin.....	20	¢22
Pork Chops.....	20	¢24
Pork Shoulders.....	15	¢15
Pork Tenders.....	18	¢18
Pork Butts.....	16	¢16
Spare Ribs.....	12	¢12
Hocks.....	11	¢11
Pigs' Heads.....	8	¢8
Leaf Lard.....	12	¢12½

## Veal.

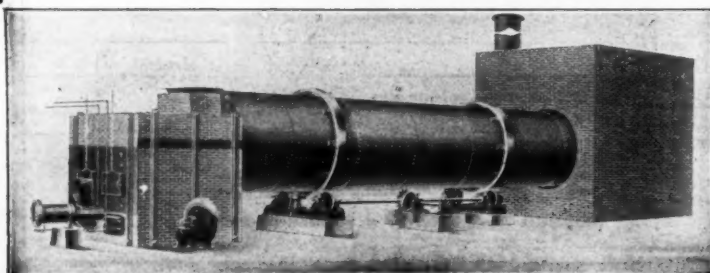
Hind Quarters.....	18	¢22
Fore Quarters.....	12½	¢14
Legs.....	18	¢22
Breasts.....	14	¢16
Shoulders.....	16	¢18
Cutlets.....	16	¢18
Rib and Loin Chops.....	25	¢25

## Butchers' Offal.

Suet.....	7	¢7
Tallow.....	33	¢33
Bones, per cwt.....	1.00	¢1.00
Calfskins, 8 to 15 lbs.....	18	¢18
Calfskins, under 18 lbs. (deacons).....	65	¢65
Kips.....	15	¢15

Watch Page 48  
for  
Business Chances

## DRYERS AND CONTINUOUS PRESSES

Economical Efficient  
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL  
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## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers	14	@15
Good native steers	13 1/2	@14
Native steers, medium	13	@13 1/2
Heifers, good	13 1/2	@13 1/2
Cows	12 1/2	@13
Hind Quarters, choice		@17
Fore Quarters, choice		@12

## Beef Cuts.

Cow Chunks	.....	@11
Steer Chunks	.....	@12 1/2
Boneless Chunks	.....	@12 1/2
Medium Plates	.....	@8
Steer Plates	.....	@8 1/2
Cow Rounds	.....	@12
Steer Rounds	.....	@12
Cow Loins	.....	@16
Steer Loins, Heavy	.....14	@22
Beef Tenderloins, No. 1	.....	@35
Beef Tenderloins, No. 2	.....19	@25
Strip Loins	.....	@13 1/2
Sirloin Butts	.....	@16 1/2
Shoulder Cuts	.....	@13
Rolls	.....	@15 1/2
Rump Butts	.....13	@14 1/2
Trimmings	.....	@10 1/2
Shank	.....	@7
Cow Ribs, Common, Light	.....12	@12 1/2
Cow Ribs, Heavy	.....14 1/2	@15
Steer Ribs, Light	.....	@18 1/2
Steer Ribs, Heavy	.....	@19 1/2
Loin Ends, steer, native	.....17 1/2	@18 1/2
Loin Ends, cow	.....	@16 1/2
Hanging Tenderloins	.....	@12
Flank Steak	.....	@14 1/2
Hind Shanks	.....	@5 1/2

## Beef Offal.

Brains, per lb.	6 1/2	@7
Hearts	7 1/2	@7 1/2
Tongues	17	@17
Sweetbreads	22	@25
Ox Tail, per lb.	7	@8
Fresh Tripe, plain		@5 1/2
Fresh Tripe, H. C.		@7 1/2
Brains		@8
Kidneys, each		@6 1/2

## Veal.

Heavy Carcass, Veal	13	@13
Light Carcass	16 1/2	@16 1/2
Good Carcass	18 1/2	@17
Good Saddle	19 1/2	@19 1/2
Medium Racks	14	@14
Good Racks	14	@14

## Veal Offal.

Brains, each	8	@8
Sweetbreads	22	@20
Calf Livers	22	@24
Heads, each		@25

## Lambs.

Good Caul	15 1/2	@15 1/2
Round Dressed Lambs	17 1/2	@17 1/2
Saddles, Caul	18	@18
R. D. Lamb Racks	13 1/2	@13 1/2
Caul Lamb Racks	13	@13
R. D. Lamb Saddles	20	@20
Lamb Fries, per lb.	20	@20
Lamb Tongues, each	4	@4
Lamb Kidneys, each	1 1/2	@1 1/2

## Mutton.

Medium Sheep	11 1/2	@11 1/2
Good Sheep	12 1/2	@12 1/2
Medium Saddle	13 1/2	@13 1/2
Good Saddle	14	@14
Good Racks	10 1/2	@10 1/2
Medium Racks	10	@10
Mutton Legs	14 1/2	@14 1/2
Mutton Loins	11	@11
Mutton Stew	8	@8
Sheep Tongues, each	2 1/2	@2 1/2
Sheep Heads, each	10	@10

## Fresh Pork, Etc.

Dressed Hogs	13	@13
Pork Loins	18 1/2	@18 1/2
Leaf Lard	10	@10
Tenderloins	30	@30
Spare Ribs	9 1/2	@9 1/2
Butts	14 1/2	@14 1/2
Hocks	9	@9
Trimnings	9	@9
Extra Lean Trimnings	11 1/2	@11 1/2
Tails	5	@5
Snouts	5	@5
Pigs' Feet	3 1/2	@3 1/2
Pigs' Heads	5 1/2	@5 1/2
Blade Bones	9	@9
Blade Meat	10	@10
Cheek Meat	9	@9
Hog Livers, per lb.	5	@5
Neck Bones	3 1/2	@3 1/2
Skinned Shoulders	13	@13
Pork Hearts	9	@9
Pork Kidneys	5 1/2	@5 1/2
Pork Tongues	14	@14
Slip Bones	6	@6
Tail Bones	7	@7
Brains	4 1/2	@4 1/2
Rackfat	10	@10
Hams	17 1/2	@17 1/2
Calas	13 1/2	@13 1/2
Belites	16 1/2	@16 1/2
Shoulders	13	@13

## SAUSAGE.

Columbia Cloth Bologna	11 1/2	@11 1/2
Bologna, large, long, round, in casings		@11

Choice Bologna	14 1/2	@14 1/2
Frankfurters	12	@12
Blood, Liver and Headcheese	10 1/2	@10 1/2
Tongue	14 1/2	@14 1/2
Minced Sausage	13 1/2	@13 1/2
Luncheon Sausage, cloth paraffine	15	@15
New England Sausage	15	@15
Compressed Luncheon Sausage	15 1/2	@15 1/2
Special Compressed Ham	15 1/2	@15 1/2
Berliner Sausage	14 1/2	@14 1/2
Boneless Butts in casings	25	@25
Oxford Butts in casings	19 1/2	@19 1/2
Polish Sausage	12	@12
Garlic Sausage	12	@12
Country Smoked Sausage	14 1/2	@14 1/2
Farm Sausage	16 1/2	@16 1/2
Pork Sausage, bulk or link	11 1/2	@11 1/2
Pork Sausage, short link	12	@12
Boneless Pigs' Feet	9	@9
Luncheon Roll	14 1/2	@14 1/2
Delicatessen Loaf	17	@17
Jellied Roll	19	@19

## Summer Sausage.

Best Summer, H. C. (new)	28	@28
German Salami (new)	24	@24
Italian Salami	27 1/2	@27 1/2
Holsteiner	18 1/2	@18 1/2
Mettwurst, New		@21
Farmer		@21

## Sausage in Oil.

Smoked, large cans, 50	40	@40
Smoked, small cans, 20	5	@5
Bologna, large cans, 50	5	@5
Bologna, small cans, 20	5	@5
Frankfurt, large cans, 50	6	@6
Frankfurt, small cans, 20	5	@5

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	11.50	@11.50
Pickled Plain Tripe, in 200-lb. barrels	8.50	@8.50
Pickled H. C. Tripe, in 200-lb. barrels	12.50	@12.50
Pickled C. Lips, in 200-lb. barrels		@18 1/2
Pickled Pigs, Snouts, in 200-lb. barrels	30.00	@30.00
Sheep Tongues, Short Cut, barrels		@30.00

## CORNED, BOILED AND ROAST BEEF.

No. 1, 2 doz. to case	\$2.15	@2.15
No. 2, 1 or 2 doz. to case	4.15	@4.15
No. 6, 1 doz. to case	15.00	@15.00
No. 14, 1/2 doz. to case	35.00	@35.00

## EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	\$3.75	@3.75
4-oz. jars, 1 doz. in box	7.25	@7.25
8-oz. jars, 1/2 doz. in box	14.00	@14.00
10-oz. jars, 1/2 doz. in box	24.50	@24.50
2, 5 and 10-lb. tins	\$1.75	@1.75 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	17.00	@17.00
Plate Beef	16.50	@16.50
Prime Mess Beef	16.50	@16.50
Mess Beef	16.00	@16.00
Beef Hams (220 lbs. to bbl.)		@21.00
Rump Butts	21.00	@21.00
Mess Pork, old	23.50	@23.50
Clear Fat Racks	22.50	@22.50
Family Back Pork	25.00	@25.00
Bean Pork	17.50	@17.50

## LARD.

Pure leaf, kettle rendered, per lb., tcs	12 1/2	@12 1/2
Pure lard	11 1/2	@11 1/2
Lard substitutes, tcs	9	@9
Lard, compound	9 1/2	@9 1/2
Cooking oil, per gal. in barrels	62	@62
Cooks' and bakers' shortening, tubs	11 1/2	@11 1/2
Barrels, 1/4 c. over tierces, half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 c. to 1 c. over tierces		@11 1/2

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	14 1/2	@21
Cartons, rolls or prints, 1 lb.	15 1/2	@22
Cartons, rolls or prints, 2@5 lbs.	15	@21 1/2
Shortenings, 30@60 lb. tubs	11 1/2	@13 1/2

## DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)		
Clear Bellies, 14@16 avg.	15	@15
Clear Bellies, 18@20 avg.	15	@15
Rib Bellies, 18@20 avg.	15	@15
Fat Backs, 12@14 avg.	11 1/2	@11 1/2
Regular Plates	5	@5
Clear Plates	11	@11
Butts	9 1/2	@9 1/2
Bacon meats, 1/4 c. to 1 c. more		

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	19 1/2	@19 1/2
Hams, 16 lbs., avg.	19 1/2	@19 1/2
Skinned Hams	20 1/2	@20 1/2
Calas, 4@6 lbs., avg.	14 1/2	@14 1/2
Calas, 6@12 lbs., avg.	14	@14
New York Shoulders, 8@12 lbs., avg.	14	@14
Breakfast Bacon, fancy	26 1/2	@26 1/2
Wide, 10@12 avg., and strip, 5@6 avg.	19 1/2	@19 1/2
Wide, 6@8 avg., and strip, 3@4 avg.	20 1/2	@20 1/2
Rib Bacon, wide, 8@12, strip, 4@6 avg.	14	@14
Dried Beef Sets	28 1/2	@28 1/2
Dried Beef Insides	30 1/2	@30 1/2
Dried Beef Knuckles	27 1/2	@27 1/2
Dried Beef Outsides	27 1/2	@27 1/2
Regular Balled Hams	27 1/2	@27 1/2
Smoked Balled Hams	27 1/2	@27 1/2
Bolled Calas	21	@21
Cooked Loin Rolls	23	@23
Cooked Rolled Shoulder	21	@21

## SAUSAGE CASINGS.

## F. O. B. CHICAGO.

Rounds, per set	21	@21
Export Rounds	30	@30
Middles, per set	72	@72
Beef bungs, per piece	24	@24
Beef weasands	7	@7
Beef bladders, medium	55	@55
Beef bladders, small, per doz.	80	@80
Hog casings, free of salt	70	@70
Hog middies, per set	10	@10
Hog bungs, export	19	@19
Hog bungs, large, mediums	10	@10
Hog bungs, prime	7	@7
Hog bungs, narrow	4	@4
Imported wide sheep casings	11.10	@11.10
Imported medium wide sheep casings	9.00	@9.00
Imported medium sheep casings	80	@80
Hog stomachs, per piece	4	@4

## FERTILIZERS.

Dried blood, per unit	3.15	@3.20
Hoof meal, per unit	2.60	@2.70
Concentrated tankage	2.55	@2.65
Ground tankage, 12%	2.95	@2.95 and 10c.
Ground tankage, 11%	2.95	@2.95 and 10c.
Ground tankage, 8 and 25%	2.85	@2.85 and 10c.
Crushed tankage, 9 and 25%	2.60	@2.60 and 10c.
Ground tankage, 6 1/2 and 30%	23.00	@24.00
Ground rawbone, per ton	23.00	@27.00
Ground steam bone, per ton	21.00	@22.00
Unground tankage, per ton less than ground	50c.	@50c.

## HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	240.00	@260.00
Horns, black, per ton	26.00	@27.00
Horns, striped, per ton	35.00	@40.00
Horns, white, per ton	65.00	@70.00
Flat shin bones, 40 lbs. av., per ton	70.00	@75.00
Round shin bones, 38-40 lbs. av., per ton	75.00	@80.00
Round shin bones, 50-52 lbs. av., per ton	80.00	@85.00
Long high bones, 90-95 lbs. av., per ton	85.00	@90.00
Skulls, jaws and knuckles, per ton	28.00	@30.00

## LARD.

Prime steam, cash	8.97	@8.97
Prime steam, loose	8.52 1/2	@8.52 1/2
Leaf	9	@9
Compound	8 1/2	@8 1/2
Neutral lard	10 1/2	@10 1/2

## STEARINES.

Prime oleo	7 1/2	@8
Oleo, No. 2	7 1/2	@7 1/2
Mutton	7 1/2	@7 1/2
Tallow	7	@7 1/2
Grease, yellow	5 1/2	@5 1/2
Grease, A white	6 1/2	@6 1/2

## OILS.

Lard oil, winter strained. Tierces	60	@71
Extra lard oil	65	@70
Extra No. 1 lard oil	58	@60
No. 1 lard oil	50	@52
No. 2 lard oil	48	@50
Oleo oil, extra	9 1/2	@9 1/2
Oleo oil, No. 2	8 1/2	@8 1/2
Oleo stock	7 1/2	@8
Neatsfoot oil, pure, bbls.	68	@70
Acidless tallow oils, bbls.	60	@62
Corn oil, loose	5 1/2	@5 1/2
Horse oil	6 1/2	@6 1/2

## TALLOW.

Edible	6 1/2	@6 1/2
Prime city	6 1/2	@6 1/2
No. 1 Country	6 1/2	@6 1/2
Packers' Prime	6 1/2	@6 1/2
Packers' No. 1	4 1/2	@5
Packers' No. 2	4	@4 1/2
Renderers' No. 1	0	@6 1/2

## GREASES.

White, choice	6 1/2	@6 1/2
White, "A"	6 1/2	@6 1/2
White, "B"	5 1/2	@5 1/2
Bone	5 1/2	@5 1/2
Crackling	5 1/2	@5 1/2
House	4 1/2	@4 1/2
Yellow	5 1/2	@5 1/2
Brown	4 1/2	@4 1/2
Glue stock	5 1/2	@5 1/2
Garbage grease	4	@4 1/2
Glycerine, C. P.	19 1/2	@19 1/2
Glycerine, dynamite	18 1/2	@18 1/2
Glycerine, crude soap	12 1/2	@12 1/2
Glycerine, candle	14	@14 1/2

## COTTONSEED OILS.

P. S. Y., loose	48 1/2	@49 1/2
P. S. Y., soap grade	47	@48
Soap stock, bbls., concn., 62@65% f. a., 2.30@2.40		
Soap stock, loose, reg., 50% f. a.	1.00	@1.10

## COOPERAGE.

Ash pork barrels	75	@77
Oak pork barrels	80	@82
Lard tierces	1.02 1/2	@1.05

## CURING MATERIALS.

Refined saltpetre .....	4 1/2	@ 5 1/2
Boracic acid, crystal to powdered .....	7	@ 8
Borax .....	8 1/2	@ 4 1/2
Sugar—		
White, clarified .....	4	@ 4
Plantation, granulated .....	4 1/2	@ 4 1/2
Yellow, clarified .....	3 1/2	@ 3 1/2
Salt—		
Ashton, in bags, 224 lbs. ....	\$2	2 1/2
Ashton, car lots .....	1	1
English packing, in bags, 224 lbs. ....	1	1
English packing, car lots .....	1	1
Michigan, granulated, car lots, per ton .....	3	3
Michigan, medium, car lots, per ton .....	2	2
Casing salt, bbls., 280 lbs., 2x@3x .....	1	1

## LIVE STOCK MARKETS

### CHICAGO

(Special Letter to The National Provisioner from The National Live Stock Commission Co.)

Union Stock Yards, Chicago, August 5.

Monday's run of 12,821 cattle would, under ordinary conditions, have resulted in an active and higher market, but with more or less anxiety regarding the war situation in Europe, there was a tendency on the part of all to curtail purchases, and as a result we had a very slow and draggy market, and while a few prime beefs sold about steady, others were lower, cattle selling from \$9@9.65, showing 10@15c. decline, while under 9c. it was largely a 15@25c. lower market. Tuesday's run of 3,338 cattle included but a very moderate percentage of native steers, and the trade, while rather sticky, was nevertheless steady as compared with Monday's general level of values. Wednesday's run of 12,500 cattle made a total of 28,500 for the first three days of the week, as compared with 28,000 for the same period a week ago, and while a few choice, handyweight cattle sold a little stronger the general trade was very slow and draggy at Monday's decline, and under existing conditions it would seem as if the market would do well to hold the present level of values during the near future, as the big packing outfits show a rather natural desire to operate on a hand-to-mouth basis.

Owing to the fact that the big packing outfits have bought but very little "she" stuff, the market on this class of cattle is extremely erratic and uncertain. For instance: because of the large operators being practically out of the trade some salesmen could hardly find language sufficiently adequate to quote the "demoralized" condition of the market on the opening day of the week. 'Tis true that some cattle at that time sold 15@25c. lower, but on the other hand we sold practically all of our cattle to outsiders Monday at steady prices, and whatever decline took place on the opening day of the week was practically regained, in our estimation, on Tuesday and Wednesday when the market showed a little more activity, and the way the little outside independent packing and killing outfits have flocked into the trade is positive proof, we believe, that there is a demand of sufficient volume, so that cattle at present prices can well be considered worth the money.

European war conditions have brought about a very depressing market, our hog trade feeling the results of it to the extent of 50@75c. per cwt. decline in prices here the past few days. The light receipts seem to cut very little figure, it being largely a money question. Receipts on Wednesday were very light, being estimated around 14,000, but with comparatively few outside orders in the trade our market was of a very indifferent nature. A few choice light hogs and light butchers sold in a range of \$8.60@8.75, with top \$8.85 for a few choice assorted light. On the other hand, we had a slow and draggy market on strong weight butcher hogs at a range of \$8@8.25, with a few choice medium weight kinds up to \$8.50, while the general mixed packing kinds, such as we had to sell to our large packing concerns sold mostly in a range of \$7.75@7.90, with all of our large packing outfits very indifferent buyers at the prices. We undoubtedly will see some very uneven trading during the next few weeks.

Almost the lightest receipts of sheep and lambs on record for this season of year have landed here since the opening of the week, and only for the disarrangement of business conditions in general, owing to the disturbed European situation, prices would more than likely have advanced at least 25@40c. per cwt. on lambs, the same as they have on sheep, since the close of last week. There is no doubt of the packers being short of material for filling their orders, but they have seemed content to let lamb values stand at last week's level, although the outsiders and shippers have taken the bulk of the good ones

daily. Quotations: Westerns—Good to prime lambs, \$8@8.10; fat yearlings, \$6.25@6.75; good to choice wethers, \$5.75@6; fat ewes, \$4.25@4.60; feeding lambs, \$7@7.25; feeding yearlings, \$5.50@6; feeding wethers, \$4.75@5; feeding ewes, \$3.75@4.25; yearling breeding ewes, \$6@6.50. Natives—Good to choice lambs, \$7.75@8; poor to medium lambs, \$7.25@7.30; cull lambs, \$5.50@6; good to choice ewes, \$5.40@5.60; poor to medium ewes, \$4.75@5.25; culls, \$3@4; bucks, \$3.75@4; breeding ewes, \$5@6.

### ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., August 5.

Cattle receipts were 19,398 this week, which included 6,792 on the quarantine side. The cattle market during the week has shown the effects of the European war; in fact, prices are generally lower than last week. This condition prevailed mostly on the medium kinds of cattle. Good to choice steers are about steady, with the top for the week of \$9.75, and the bulk of good steers at \$8.50@9.25; medium kinds at \$7.75@8.50. Heifers sold generally 15@25c. lower, hardly any choice offerings arrived. Several odd head brought \$9.60, but it was a rare thing when anything sold for 9c. The bulk of the offerings moved at \$7.50@8.60. Cows are about on the same basis as heifers; \$7.50 marked the top on this class, with the bulk at \$5.75@7. Veal calves are about steady to 25c. lower. The bulk of the offerings sold from \$10.25@10.50. On Monday Texas and Oklahoma steers experienced a decline. This decline, however, is being regained and the market at the close shows a stronger tendency. Nothing choice arrived this week, the bulk of the offerings ranging from \$6.25@7.75.

European war reports had a demoralizing effect upon the hog market since Monday. The week opened on Thursday with best hogs selling at \$9.25. As soon as the certainty of the war was received, at the first of the week, the market took quite a tumble. Prices yesterday were 40@50c. lower than the opening of the week, and in some cases 75c. lower. Today prices are on the advance, and it looks as if the news that the government will make a currency issue has had the effect of strengthening the market. The receipts of hogs for the week amounted to 32,224.

The receipts of sheep for the week ending today amounted to 11,850 head. The sheep market seems to be the only trade which has shown no effects of the present uncertain condition. Mutton sheep were generally steady, the offerings selling between \$4@4.50. Lambs are on a stronger basis than last week. Last week city butchers were the only buyers which were willing to pay \$8 for lambs, the packers getting most of their kill at \$7.75. This week the market opened with packers paying \$8.05 for their buy, and at the close best lambs are selling at \$8.25.

### KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, August 4.

The cattle market was slow and weak today, following an unsatisfactory trade in all departments Monday. Stockers and feeders were fairly active, a good many country buyers being present, and sales of stock cattle looked strong. Medium and common quarantine cattle also showed good action, order buyers taking 30 or 40 loads in the quarantine division at steady prices. Total receipts were 7,000 head today, including 1,000 head in the quarantine division. Packers bought cattle slowly, and at weak prices. Prime native steers sold at \$9.50@9.70, and choice yearlings brought \$9.25. Middle and low class native steers brought \$7.70@8.65, native cows largely \$5@6.75, veal calves steady, tops \$10. The flint hill section of Kansas, one of the great summer grazing regions, has not shipped much this week, that

country having had plenty of moisture, and able to resist considerable dry weather. The only good wintered cattle from there brought \$8.75, and some Texas cattle brought up this spring and grazed there, sold at \$7.95. Missouri grass steers brought \$8.25. Good cake fed quarantine steers, weighing 1,025@1,225 lbs. sold at \$7.75@8.20, and fair to good Oklahoma grass steers in the quarantine division at \$5.90@7.10.

The hog market was again the scene of demoralization today, prices 10@25c. lower, receipts 6,000 head. The situation was slightly more rational today, as order buyers and packers were bidding within 25c. of each other, while their bids were 40@50c. apart yesterday. Packers' bids were mostly at \$8, at which price they are apparently trying to buy hogs at all the markets this week. Restricted supplies at the markets are expected till the present flurry subsides.

Sheep and lambs are slightly lower today, but prices in the sheep barns are more stable than in any other department of the stock yards. Arizona lambs sold at \$8 today, and choice natives would do as well, choice fat ewes worth \$5, light native yearlings up to \$6.50. Feeding stock would sell well if any were here, lambs around \$7, and breeding ewes up to \$3.35.

### OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., August 4.

Receipts of cattle have shown some increase of late the result of the opening of the Western range season. At the same time the number of corn-fed cattle has been growing smaller every day, and on many days there are practically no corn-feds at all here. The market weakened off very materially last week on all but the strictly good to choice dry lot beefs. These sold about as well as at any time lately, while other grades declined 15@25c. This week the financial trouble due to the war in Europe created even more bearish sentiment, and prices suffered a further break of 20@25c. At present strictly good to choice corn-fed beefs are still quoted at \$9@9.75, but fair to pretty good 1,000 to 1,250-pound beefs are selling around \$8.25@8.85, and the common to fair warmed up and short-fed grades at \$7.50@8 and from that down. Western grass stock has also experienced a severe slump and good to choice grass beef is going at \$8@8.60; fair to good grades around \$7.40@7.90, and the common to fair kinds at \$6.50@7.25, and from that down. Cows are slow sale at the lowest prices of the season from \$3@7.25, the bulk of the fair to good butcher and beef stock going around \$5.25@6.25, with canners and cutters at \$3@5. Veal calves are scarce and steady at \$7@10, and bulls, stags, etc., unevenly lower at \$4.75@5.

Hog prices held up pretty well until this week, when the war news brought on financial trouble and packers pounded values hard. They have taken off nearly a dollar as compared with a week ago, and they are still talking lower figures. Supplies are running quite a little short of a year ago, but the quality of the offerings is improving and the average weight of the hogs in July was 255 or nearly eight pounds heavier than a year ago. There were some 4,200 hogs here today, and prices were 10@15c. lower all around. Tops sold at \$7.75 as against \$8.80 last Tuesday, and the bulk of the trading was at \$7.65@7.70, as against \$8.50@8.65 a week ago.

Although receipts of sheep and lambs have been unusually heavy the market has held up fairly well right along. July receipts were 190,000 head, the heaviest on record for July, and yet owing to keen competition between packers and feeder buyers the supply has been well cleaned up every day and prices are in pretty much the same notches as a week ago. Fat lambs are selling at \$7.25@8.10; yearlings \$5.50@6.15; wethers \$5.25@5.75, and ewes \$4.50@5. Last week nearly 31,000 feeder lambs were taken to the country from this point.

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, Aug. 7.—Market steady. Western steam, nominal; Middle west, not quoted; city steam, nom.; refined Continent, \$10.85; South American, \$11.40; Brazil, kegs, \$12.40; compound, 8% @ 8 1/2 c.

### Marseilles Oils.

Marseilles, Aug. 7.—Business was suspended because of the war situation.

### Liverpool Produce Market.

Liverpool, Aug. 7.—(By Cable).—Beef, extra India mess, —; pork, prime mess, —; shoulders, square, 80s.; New York, 72s.; picnic, 72s.; hams, long, 90s.; American cut, 87s. Bacon, Cumberland cut, —; long clear, 84s.; short backs, 75s.; bellies, clear, 85s. Lard, spot prime, 55s. American refined contract September, 55s. 9d; 28-lb. boxes, 58s. Lard (Hamburg), nominal. Tallow, prime city, —; choice, —. Cheese, Canadian finest white, new, 75s. Tallow, Australian (at London), —.

## FRIDAY'S CLOSINGS.

### Provisions.

The market was firm on buying by shorts. Hog receipts were small and the advance in the corn market was also a factor.

### Stearine.

The market is on a nominal basis with oleo quoted at 7 1/2 c.

### Tallow.

The market is dull with no change in prices. City is quoted at 5 1/2 c. and specials at 6 1/4 c.

### Cottonseed Oil.

Trade in the cottonseed oil market was still suspended.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, Aug. 7.—Hog market strong and 20 to 25 higher. Bulk of prices, \$8.55 @ \$9.55; mixed, \$8.40 @ \$9.30; heavy, \$8.00 @ \$9.05; rough heavy, \$8.00 @ \$8.30; Yorkers, \$9.20 @ \$9.30; pigs, \$7.25 @ \$8.90; cattle, strong to shade higher; beefs, \$7.10 @ \$9.55; cows and heifers, \$3.60 @ \$9.10; Texas steers, \$6.40 @ \$7.75; stockers and feeders, \$5.50 @ \$7.90; Western, \$7.30 @ \$8.75. Sheep market steady to 10 higher; native, \$5.30 @ \$6.10; Western, \$5.40 @ \$6.10; yearling, \$5.85 @ \$6.90; lambs, \$6.60 @ \$8.60; Western, \$6.85 @ \$8.50.

St. Joseph, Aug. 7.—Hogs higher, at \$7.85 @ \$8.30.

St. Louis, Aug. 7.—Hogs higher, at \$8.90 @ \$9.40.

Buffalo, Aug. 7.—Hogs higher; on sale, 4,000, at \$9.50 @ \$9.85.

Kansas City, Aug. 7.—Hogs higher, at \$8.25 @ \$8.75.

South Omaha, Aug. 7.—Hogs strong, at \$7.75 @ \$8.05.

St. Joseph, Aug. 7.—Hogs higher, at \$8.10 @ \$8.50.

Louisville, Aug. 7.—Hogs higher, at \$9.00.

Indianapolis, Aug. 7.—Hogs higher, at \$9.25 @ \$9.60.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to Aug. 7, 1914, show that exports from that country were as follows: To Europe, 68,021 quarters; to North America, 19,561 quarters. The previous week's exports were as follows: To Europe, 73,851 quarters; to North America, 3,418 quarters.

## NEW YORK LIVE STOCK

### WEEKLY RECEIPTS TO AUGUST 3, 1914.

	Beef and Veal	Calves	Lamb	Hogs
New York	1,714	4,853	466	3,897
Jersey City	3,600	3,156	33,277	15,445
Central Union	1,533	600	12,851	—
Lehigh Valley	1,581	310	3,384	—
Scattering	—	122	—	4,450
Totals	8,428	9,041	49,978	23,792
Totals last week	9,499	9,009	46,727	23,340

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending August 1, 1914:

### CATTLE.

Chicago	19,108
Kansas City	21,152
Omaha	7,199
St. Joseph	3,110
Cudahy	367
Sioux City	1,199
South St. Paul	3,300
New York and Jersey City	8,428
Fort Worth	3,877
Philadelphia	2,301
Pittsburgh	1,551
Denver	1,441
Oklahoma	2,498

### HOGS.

Chicago	77,358
Kansas City	23,824
Omaha	39,191
St. Joseph	17,182
Cudahy	3,368
Sioux City	17,599
Ottumwa	5,800
Cedar Rapids	7,076
South St. Paul	12,713
New York and Jersey City	49,978
Fort Worth	3,021
Philadelphia	3,718
Pittsburgh	5,082
Denver	2,618
Oklahoma City	891

### SHEEP.

Chicago	57,471
Kansas City	12,699
Omaha	24,613
St. Joseph	2,120
Cudahy	569
Sioux City	4,597
South St. Paul	1,174
New York and Jersey City	23,792
Fort Worth	1,799
Philadelphia	9,461
Pittsburgh	5,127
Denver	4,158

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 1, 1914, are reported as follows:

### Chicago.\*

	Cattle.	Hogs.	Sheep.
S. & S. Co.	2,148	7,100	6,511
Armour & Co.	2,825	11,400	9,726
Swift & Co.	1,566	8,900	18,453
Morris & Co.	2,027	6,200	5,190
G. H. Hammond Co.	585	3,600	—
Libby, McNeill & Libby	340	—	—
Total (complete)	19,313	75,094	57,396

Western Packing & Provision Co., 8,400 hogs; Anglo-American Provision Co., 4,700 hogs; Independent Packing Co., 9,100 hogs; Boyd, Lunham & Co., 4,200 hogs; Roberts & Oake, 4,000 hogs; Brennan Packing Co., 4,000 hogs; Miller & Hart, 2,600 hogs; others, 6,000 hogs.

### Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,434	3,520	1,059
Fowler Packing Co.	370	—	300
S. & S. Co.	3,145	2,962	1,356
Swift & Co.	3,597	2,490	2,395
Cudahy Packing Co.	2,655	903	1,293
Morris & Co.	3,845	2,782	583
Blount	273	1,134	—
Butchers	212	273	19

B. Bailling, 104 cattle; Independent Packing Co., 673 cattle; S. Kraus, 336 cattle; L. Levy, 204 cattle; I. Meyer, 49 cattle; John Morrell & Co., 250 cattle; M. Rice, 235 cattle and 255 hogs; Schwartz, Bolen & Co., 516 hogs; Wolf Packing Co., 110 cattle.

### Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,281	7,192	3,515
Swift & Co.	1,832	9,507	7,015
Cudahy Packing Co.	1,832	12,478	11,136
Armour & Co.	1,702	11,275	7,358
Swartz & Co.	—	561	—
J. W. Murphy	—	1,462	—

Lincoln Packing Co., 80 cattle; South Omaha Packing Co., 27 cattle; John Morrell & Co., 3 cattle; Kohrs Packing Co., 303 hogs; O. K. Serum Co., 33 hogs; Omaha Serum Co., 17 hogs.

### St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.	3,104	4,140	2,877
Swift & Co.	2,603	3,339	3,509
Armour & Co.	3,740	2,683	2,976
St. Louis Dressed Beef Co.	420	—	—
Independent Packing Co.	836	488	—
East Side Packing Co.	182	2,090	—
J. H. Belz Provision Co.	—	1,357	—
Krey Packing Co.	37	212	—
Hell Packing Co.	8	1,240	—
Carondelet Packing Co.	13	360	—
Sartoris Provision Co.	6	509	—
Others	2,190	10,123	2,022

### St. Joseph.\*

	Cattle.	Hogs.	Sheep.
Swift & Co.	1,000	5,575	659
G. H. Hammond Co.	625	3,547	391
Morris & Co.	650	3,229	626
Others	—	548	—

\*Incomplete.

## RECEIPTS AT CENTERS

### SATURDAY, AUGUST 1, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	200	7,000	2,000
Kansas City	100	1,500	1,500
Omaha	100	5,000	100
St. Louis	900	2,500	300
St. Joseph	—	2,300	—
Sioux City	700	6,000	—
St. Paul	1,000	1,200	100
Fort Worth	300	1,000	1,500
Milwaukee	—	2,354	—
Denver	300	100	4,400
Louisville	—	752	—
Cudahy	—	100	—
Wichita	—	1,255	—
Indianapolis	150	3,000	—
Pittsburgh	—	2,500	1,000
Cincinnati	200	700	1,700
Buffalo	200	3,000	1,000
Cleveland	20	1,000	200
New York	269	139	4,198

### MONDAY, AUGUST 3, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	32,000	10,000
Kansas City	10,000	5,000	3,000
Omaha	5,500	2,000	14,000
St. Louis	5,100	6,700	2,600
St. Joseph	1,000	3,000	4,200
Sioux City	1,400	2,000	2,100
St. Paul	3,000	5,000	300
Oklahoma City	300	100	—
Fort Worth	2,900	400	500
Milwaukee	—	271	—
Denver	1,300	200	400
Toledo	—	500	—
Louisville	—	2,400	2,783
Wichita	—	402	—
Indianapolis	650	2,000	—
Pittsburgh	2,000	7,500	6,500
Cincinnati	2,400	3,395	3,700
Buffalo	4,300	13,000	3,400
Cleveland	700	3,000	7,000
New York	2,338	7,308	19,236

### TUESDAY, AUGUST 4, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	3,500	8,000	10,000
Kansas City	7,000	6,000	3,800
Omaha	2,400	4,200	18,000
St. Louis	4,700	4,500	2,000
St. Joseph	1,100	3,700	1,000
Sioux City	500	3,000	—
St. Paul	700	3,000	3,000
Oklahoma City	600	400	—
Fort Worth	2,200	600	—
Milwaukee	—	1,990	—
Denver	500	9,000	300
Louisville	—	446	—
Wichita	—	815	—
Indianapolis	1,050	6,000	—
Pittsburgh	—	1,500	1,000
Cincinnati	—	2,079	—
Buffalo	100	2,400	200
Boston	1,744	14,058	5,454
Cleveland	40	2,000	400
New York	1,608	2,867	8,041

### WEDNESDAY, AUGUST 5, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	12,500	13,000	8,000
Kansas City	4,000	3,000	9,000
Omaha	500	2,000	100
St. Louis	4,500	4,000	1,900
St. Joseph	600	1,200	1,200
Sioux City	—	1,000	—
St. Paul	—	2,000	—
Fort Worth	1,500	300	1,600
Milwaukee	—	5,181	—
Louisville	—	565	3,716
Detroit	—	1,000	—
Wichita	—	673	—
Indianapolis	—	6,000	—
Cincinnati	—	2,461	—
Buffalo	125	2,300	200
Cleveland	—	1,000	—
New York	1,513	6,482	5,975

### THURSDAY, AUGUST 6, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	7,000	6,000
Kansas City	1,000	1,000	2,000
Omaha	1,400	1,400	4,500
St. Louis	2,100	3,500	2,090
St. Joseph	325	1,000	800
Sioux City	100	1,700	—
St. Paul	—	2,000	—
Oklahoma City	400	270	—
Fort Worth	1,800	600	300
Milwaukee	—	418	—
Louisville	—	1,779	2,721
Wichita	—	1,177	—
Indianapolis	—	3,000	—
Cincinnati	700	1,600	6,900
Buffalo	100	1,600	400
Cleveland	—	1,000	—
New York	983	588	4,741

### FRIDAY, AUGUST 7, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	8,000	4,000
Kansas City	700	500	1,000
Omaha	100	700	9,000
St. Louis	850	2,500	700
St. Joseph	50	500	200
Sioux City	—	1,700	300
Fort Worth	1,700	400	200
South St. Paul	—	2,100	100
Oklahoma City	200	150	—



# Retail Section

## RETAIL BUTCHERS IN ANNUAL CONVENTION

### Big Meeting of National Association Held at Chicago

The twenty-ninth annual convention of the United Master Butchers' Association of America was held on Tuesday, Wednesday, Thursday and Friday of this week at Chicago. The sessions were largely attended by a representative gathering of retail meat men from various parts of the country. While the gathering was saddened by the untimely death of the veteran national secretary, John H. Schofield, only a few days before the time for the meeting, yet there was close interest in the programme, and in spite of the war excitement the business of the convention was carefully attended to.

The various sessions of the convention were held at the Hotel La Salle, and began on Tuesday with an opening public meeting. President George Pauli of the Chicago association welcomed the delegates and National President John T. Russell replied for the association. There were several addresses and the balance of the day was devoted to routine business.

In the evening the annual banquet was held at the La Salle, with George Pauli as toastmaster and speeches by President Russell, Joseph F. Seng, of Milwaukee; J. H. Boehm, of Cincinnati; Philip Keller, of Niagara Falls; H. F. Woessner, of Indianapolis; H. J. Schaad, of Milwaukee; A. S. Pickering, of Cleveland; C. W. Church, of Pittsburgh, and Frank P. Burek, of Brooklyn.

The election of officers and discussion of resolutions took place on Wednesday, and the balance of the business sessions, which were secret, as is the custom of the organization, were devoted to discussion of plans and policies. The entertainment programme was elaborate and the ladies were well taken care of.

#### Resolutions Adopted by the Convention.

Resolutions were adopted as follows:

Be it resolved, That we view with alarm the decrease in our cattle stock and the consequent increase in the high price of meats; that Congress set aside 10 per cent. of the national income tax to be used for improving cut-over and other undeveloped lands, on condition said lands be used for livestock raising purposes; that the government have the right to condemn any lands for this purpose.

Resolved, That we recommend that Congress enact laws to prevent the slaughter of female calves for a period of five years.

Resolved, That Congress pass a law that will prevent the slaughter of any calf weighing less than 150 pounds.

Resolved, That Congress be petitioned to repeal the tax on oleomargarine, the elimination of the tariff on wrapping paper and on paper used in making paper bags.

Resolved, That local and state organizations send letters and petitions to members of state legislatures and governors recommending the necessity of raising more livestock.

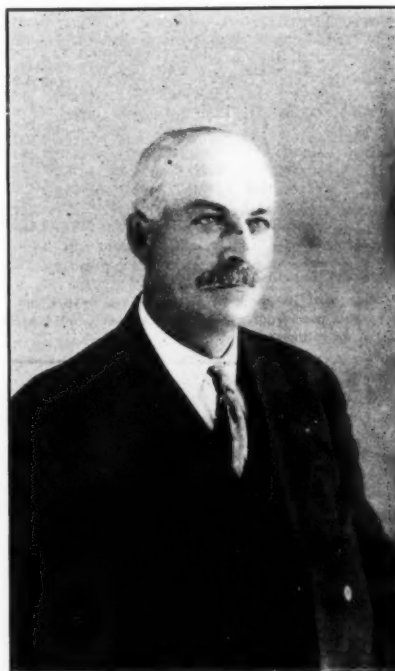
President Russell's annual address, which sounded the keynote of the association and convention work, was as follows:

#### ANNUAL ADDRESS OF THE PRESIDENT.

For the third time I have the honor of delivering to you my annual message. I have endeavored during my three successive terms

as your national president to protect your welfare so far as it was in my power to do.

At previous national conventions several resolutions were passed that not only would benefit us, but would bring great relief to the general public. The United Master Butchers' Association was the first to notify the Federal and State officials of the danger of a shortage in livestock. Facts and figures were compiled and sent to them. My personal observations throughout the former cattle raising countries verified our statements. An urgent demand was made for the protection of the consumer. Vast range lands were fast becoming depleted and no effort whatever made in any direction to restore the loss.



JOHN T. RUSSELL.  
President United Master Butchers of America.

Valuable time was wasted abusing the retail butcher, and accusing him of robbing the consumer. Column after column was printed backed up by "High Cost of Living" clubs, women's clubs and short-sighted industrial associations; also the distinguished farmers' friend, the Secretary of Agriculture, James Wilson. He wanted to make a record during his administration in that office for high prices for everything that was raised on the farm.

#### Harm Done by Former Secretary Wilson.

His published statements about extortionate charges to market livestock and the big profits of the packer and the retailer not only had a tendency to restrict the breeding and feeding of cattle, but he obtained his coveted desire, scarcity and high prices. He was deaf to the appeals that were truthfully sent to him. A man in his position should have been broad-gauged enough to see the true cause of the shortage of livestock, and recommend a remedy and force it to a definite result. Members of his own staff were afraid to mention the facts to him, although they were well informed of the existing conditions

which would cause a great shortage of cattle.

Relief could have been had if conservative judgment had been used and the advice of this association had been followed. The resources of our country have suffered; the poor people and the middle classes are unable to pay the prohibitive prices for meat; consequently the vitality of our people will be impaired, and one of the greatest industries of our nation has been wiped out.

Before the passing of our rangers the government should have made provisions to forestall the impending shortage in livestock. This could have been done, and can be done yet to some extent, but with greater difficulty now on account of the valuable time lost and the elimination of the breeding grounds.

There are good farms far remote from shipping facilities where abundant feed can be raised to feed stock, and there are some of the most fertile valleys in the world situated in our Western country that are surrounded by mountains, ravines and impassable roads, making it almost impossible to haul the farm products to the shipping point, although not many miles distant. In the first place the expense of the long haul by wagon would cost very near as much as the farm products are worth to market them. In the second place, to haul farm products over rough roads, steep grades and mountains is still more expensive on account of the small loads a team would be able to pull.

#### To Subsidize the Raising of Livestock.

It can plainly be seen that these farmers are up against it; they raise good crops, but realize nothing for them. Everything they have on earth is invested there. The owners of these farms are not able, financially, to buy stock, but if money to buy cattle was furnished to them ample returns could be made for the crop by feeding it to stock, and when in market condition, drive the cattle and sheep to the shipping point; or, in other words, instead of hauling the crop to market, let it walk there.

This association passed a resolution at our last convention to aid deserving farmers and subsidize the raising of livestock. I have been earnestly working to have this presented to Congress. Great relief could be given to honest, hard-working farmers. It would also assist to replenish the livestock supply.

There are over five hundred million dollars loaned by life insurance companies on farm lands in the United States. The farmer who has ample security can get loans on easy terms and low interest, but the man with inadequate security must pay a higher rate and a commission, consequently it costs him more to raise his crop and livestock.

The government should loan money to poor farmers who have not the proper security to borrow from banks or life insurance companies. This money should be loaned at a nominal interest, the same to be under government control and supervised by a commission appointed by the government until the principal and all interest is paid.

Many families could be induced to go on farms who are now only existing in our cities. Thousands of emigrants are landing on our shores every year who are practical farmers, but have not the capital to go on a farm; consequently they stay in our cities and become a care and an expense to our municipal governments; whereas, if they were put on a farm they would be self-supporting and become good citizens. There have been three different bills proposed which would give considerable relief, but none of them will give the necessary relief unless the borrower has security.

To be plain: Frame a bill that will buy a

farm, build a house, furnish necessary implements, horses and a few head of livestock, also credit for food and clothes, until the farmer is able to buy his own supplies. The beneficiaries of the loan should be compelled to use as a home the land actually occupied. That is what this association wanted when we recommended loans to farmers.

#### All Farmers Should Raise Cattle.

Farmers in the North, East, South and Western parts of our country could all raise a few cattle on small farms and more on large farms. There are thousands of acres of good land going to waste. It would increase the fertility of the land by having stock on it. The resources for raising stock are not gone if we utilize the land that is now going to waste.

We also recommended giving a bounty for raising livestock. This would encourage many people to raise cattle. The government should encourage this industry above all others. Not that it would help us as retail meat dealers, but it would be a godsend to every man, woman and child in our nation.

#### Conservation of the Calf Supply.

The conserving of the calf is another source of supply. There is a bill now before Congress, introduced by Congressman Britton of Chicago, to restrict the slaughter of calves. This was at the suggestion of this association. Brother Charles Diebel of St. Louis has been a noted warrior in this cause. He has been persistent and untiring in his efforts to protect the calves from slaughter. These efforts have already had some effect, as shown by the decline in the number of calves received at the different stock yards. Also the advance in the price of veal. Some men who were radically opposed to any interference with the slaughter of calves are now the staunchest friends of calf conservation.

The removal of the tariff on livestock and meats was encouraged and assisted by this association and became a law. The removal of the tax on oleomargarine has also been kept alive by this association. The tax on oleo and the giving of trading stamps has been the source of making thousands of merchants dishonest. The giving of trading stamps is unfair business. I earnestly hope that some national legislation will be invoked to exterminate this vampire on honest business. Ask your State legislature also to take a hand in this and obliterate forever the trading stamp.

#### The Consumption of Meats.

Forced economy has made a decided reduction in the consumption of meats. Formerly when it was cheap and plentiful, people ate meat two or three times a day. Now a great many eat it only two or three times a week. There has been a reduction per capita in the consumption of meats during the last ten years of at least 32 per cent. Meat will soon be considered a luxury.

The receipts of cattle for the first six months of this year compared with the corresponding time in 1913, at the five leading stock yards, show a loss of 74,350 cattle, 19,187 calves and 314,800 hogs. Losses by disease in 1913 amounted to \$150,000,000. Unity of action by all concerned must be accomplished to eradicate disease. The government officials under the Bureau of Animal Industry is now doing strenuous work in that direction.

The importations of meat are inadequate and do not cut as large a figure as a great many people suppose. Already the price of beef on the hoof has advanced 80 to 90 per cent. in Argentina, Uruguay and Australia. These countries with their vast supplies are already showing the effect of the heavy drain of supplying the world. The combined heavy monthly shipments we have received from these countries so far will not amount to four pounds of meat per capita per year to feed the population of the United States.

The published reports that we often read about a shipload of beef arriving at one of our Eastern ports lead the public to believe

that there should be a great reduction in price, when the fact of the matter is every pound of it could be consumed in the city where the cargo is discharged in less than forty-eight hours. I will admit it has done some good and has a tendency to a small extent to prevent high prices, and a rapid advance over an already prohibitive cost.

#### Cost of Handling Foreign Meats.

Another feature is the expense in handling frozen or chilled meats from these countries. In the first place, the retailer must have his coolers equipped with mechanical refrigeration so that the temperature can be held at or near the freezing point. Second: The natural shrinkage and waste when the meat defrosts. Third: Speed must be utilized to its fullest extent to dispose of it after it is cut, as its general appearance deteriorates immediately, although the quality is good. Fourth: To overcome the prejudice of the public against frozen meat necessitates good salesmanship, valuable time and a convincing argument.

In regard to the importation of livestock, there is no relief in sight. Canada was depleted in three weeks of her surplus. Mexico, through the ravages of war, pillage and neglect in protecting the cattle, will not be able to send us any cattle for eight or ten years.

#### Big Business vs. Little Business.

Gentlemen of this convention, there is not one of you but knows what this means to you individually. Every one of us has had some costly experience. We have received promises that in all probability, if they were given by an individual, he would feel honor bound to keep. There are State and Federal laws that were made to protect the public and little business. So far they have been ineffective. High-priced lawyers and "I don't remember" witnesses have been the means of frustrating the true intent of the law. We should have some law interpreted to its exact meaning that will protect little business. A commission should be appointed composed of honest, hard-headed men who have had practical business experience; they to take evidence and have the power to stop all violators of the law.

I have spent considerable time in various ways in assisting to place upon the statute books a law that will insure all business a square deal and give little business an assurance of stability and existence. Personally I do not believe in any association or any classes having special privileges, but I firmly believe all should have the privilege without any restraint of telling the truth about any individual, corporation or association, even though it may have a tendency to restrain trade.

We have often heard the story of the concern that could manufacture one million articles cheaper than one thousand articles proportionately. Yes, they do produce cheaper and sell cheaper until all trade opposition is removed. What then? The price of the article goes higher than ever and the consumer suffers. These gigantic concerns could be made highly beneficial to the public if they would allow the distribution of their goods through the natural trade channels of the retailer.

In our line it has been demonstrated that the retailer is a necessity. Our merchandise is a highly perishable article; a person must be directly interested in its handling, cutting, judgment in buying, selling, delivery and service to the public, all of which can be done at less expense and with more satisfaction to the consumer and the trade than through any other channel. The retail butcher of this country, as a rule, has always done more than his part in supplying the needy with food to eat. Without the publicity or humiliation which usually follows other sources of charity. Red blood courses through his veins. His heart beats are not controlled by mechanical power, but by humanitarian principles.

Close attention to every detail of your business is absolutely necessary. Test sheets, cost of doing business, profits, losses, leaks,

depreciation, salesmanship, service, etc. Systematize and modernize your market. It will pay you if the location warrants it and bring good results. Our trade papers should be highly commended for the numerous articles that appear for the education of the retail butcher to a higher standard of mercantile ability.

The modern packinghouse of today is and has been a public benefit. The up-to-date facilities, the numerous inventions for utilizing the by-products, the distribution of their products through the branch houses, located in every hamlet in the United States, and the systematic manner in which details are handled must be commended when they do business strictly as wholesalers.

President Wilson said in his Fourth of July speech at Philadelphia: "I am willing to get anything for an American that money can buy, except the rights of other men. I will not help any man buy a power he should not exercise over his fellow being."

The passage of a law that will carry with it the exact interpretation of the President's words is all the little business man of this country desires. With a square deal we are willing and able to defend ourselves. I give any man credit for making money in an honest and upright manner, but from the history of our country for the last few years, some men should be called felons instead of "great financiers." Do they ever stop to think of the trail of misery they leave behind? I do not seek to hinder industrial progress or progressive methods of doing business. I fully realize that enormous capital must be used to properly conduct the affairs of big business. But strict espionage should be put on all business to prevent fraud, monopoly and oppression.

#### The Lever Agricultural Bill.

The Lever bill has become a law. It now becomes necessary for every State to take advantage of this. Have your State legislators pass a suitable appropriation to assist the Federal government in sustaining agricultural colleges in your State, and the proper distribution of the knowledge required therein. Agriculture is the basis of the nation's wealth. Soil is our greatest asset; conserving it and building it up helps every individual in the country.

Vocational education is another step in the right direction. All of our public educational institutions should devote considerable time to it; State and Federal money should be appropriated generously for a public welfare of this kind.

#### Federal Net Weight Law.

Formal notice has been issued by the government board having the enforcement of the law in charge, of which Dr. Alsberg, chief of the Bureau of Chemistry, is chairman, as follows: "The question has been raised whether the act of March the 3rd, 1913, known as the Net Weight Amendment to the Food and Drugs Act, requires that the weight of the meat be marked upon the paper, cloth, or gelatin covering with which single hams and single sides or strips of bacon are wrapped or coated. In the opinion of the department, single hams, single sides or strips of bacon when so covered with paper, cloth or gelatin are not 'in package form' within the meaning of the net weight amendment, and consequently it is not required that the quantity of the meat be stated on such coverings."

I do not desire to comment upon that decision of the board. Suffice it to say it can readily be seen what influence brought about this decision. But if you, as a retailer, sell this same ham or piece of bacon in its original—I don't know what to call it, but a school boy with common sense would call it a package—you would be convicted as a criminal according to the net weight laws of our States and municipalities. The packer whom you buy it from will be protected and his sale is legitimate by the ruling of the honorable board. I would suggest that every retailer strip all meats before weighing, and exact and demand absolute net weight on

every piece. Meat has become too valuable to pay for wrappings.

In conclusion, brothers, I desire to thank you for the co-operation and assistance you have given me during my three terms as your national president. The acts of the United Master Butchers' Association have never been of a selfish nature, but always for the benefit of the nation and all its people.

#### Local Men Who Handled the Programme.

The executive committee in charge of the convention arrangements included the following: George Pauli, president; F. G. Herold, vice-president; John A. Kotal, secretary; Gus Hundreiser, financial secretary; Frank Eckert, treasurer; John T. Russell, Wm. Hassell, Edward Levy, G. H. Thompson, John Mueller, B. T. Dempsey, Walter H. Kay, J. C. Buddig, Max Papke, Walter Partsch, Emil Sorenson, Max Pusch, Henry Borkowitz and Edward Stegeman. The banquet was planned by George Pauli and Edward Levy. One of the big entertainment features was the picnic on Thursday, an affair conducted in typical butchers' style, the chairman of the committee being William Hassel.

#### LOCAL AND PERSONAL.

John Franz has taken charge of the Palace Meat Market at Beloit, Kan.

R. A. Vincent has opened a meat market in St. John, Kan.

A. B. Brumfield & Son have purchased the meat business of W. H. Kimmel at Belpre, Kan.

J. L. McCormick has moved his butcher shop to a new location in Choteau, Okla.

The City Meat Market of Will Sandford at Isabel, Okla., has been destroyed by fire.

Geo. I. Mapes has moved his meat market to Main street, Russe, Kan.

Albert Ahrens has sold an interest in his butcher shop at Miltonvale, Kan., to his brother Frank.

Yehle & Wilson, of Climax, Kan., are opening a meat market on Kansas avenue, Severy, Kan.

A. A. Haynes, a butcher of Elk, Wash., has disappeared, owing a considerable sum.

The meat market of Tom Hoschens at La Cross, Wash., has been destroyed by fire.

Harvey & Wittler have named their store at 705 South Vermont, Los Angeles, Cal., the Vermont Square Grocery and Market.

Miller & Hourry have incorporated to conduct a meat market at Kearney, Neb.

J. W. Davis has closed his meat market at Steele City, Neb.

Brown & Frank have engaged in the meat business at Brady, Neb.

Bridenbaugh & Gray have become the owners of the City Meat Market at Hartington, Neb.

George F. Pasch has purchased the Lewis meat market at Decatur, Neb.

P. L. Neiter & Company, owners of the Central Market, have purchased the Sheridan Meat Market at Sheridan, Wyo., from J. J. O'Marr.

Henry Peterson, of Greenleaf, has engaged in the meat business at Washington, Kan.

Gus Berg has disposed of his meat business in Whitehall, Mich., to Jacob Jaeger, recently of Montague.

Henry De Kraka has purchased the meat market of Klaas Bylsma, at 959 Kalamazoo avenue, Grand Rapids, Mich.

Adam Schramzowski's butcher shop, West Carson street, Pittsburgh, Pa., was damaged by fire.

Isaac Leader has purchased a meat market on North street, Bennington, Vt.

The grocery and meat market of Pfeiffer, Proctor & Shearon, Jonesboro, Ark., have filed a petition in bankruptcy. Liabilities \$3,400 and assets \$4,300.

C. C. McAuliffe, of Great Barrington, Mass., who has been in the meat business for 25 years, has left it to enter the employ of W. D. Garfield & Co.

C. D. Lundstedt, who has conducted a high-grade meat and poultry market in New York City for the past ten years, opened a store at 546 Main street, Poughkeepsie, N. Y.

Frank R. Camp has bought out the meat business of Robert Bell on King street, Woodstock, New Brunswick. Mr. Camp was formerly in the employ of H. M. Belyea.

E. E. Buell, of David City, Iowa, has disposed of his interest in the meat and grocery market to his son Lon.

The death of John S. Frederick, of 841 North Fifth street, Reading, Pa., is reported. He was one of Reading's best known butchers, having been engaged in the meat business for over 25 years.

Fred Desmond has acquired the market stand in the Schulenberg building, Chester, N. Y., formerly occupied by B. H. Walcott.

Asa Swick's meat market at Clarksville, Iowa, has been purchased by Art Goettel.

A meat market will be opened at Gladbrook, Iowa, by Geo. Koster and Fred Engel.

Guy Perry has sold his meat market at Philo, Ill., to Roy Fagaly.

A permit has been granted to Charles Manche to erect a modern slaughterhouse and cold storage room on Millikin street, Hamilton, Ohio. The estimated cost is \$2,000.

Clement Kreuter, who conducted a meat market in Mount Oliver, Pa., died of pneumonia on July 31. He was 65 years of age.

Edward and George Ryan are planning to open a meat market in Watertown, Conn.

Porter & Dutt, who have been conducting the West Side Provision Company's store on West Center street, Marion, Ohio, have dissolved partnership, Mr. Dutt disposing of his interest in the business to Mr. Porter. The store will now be conducted under the name of Porter & Porter.

Crull & Richey's grocery and meat market at 1445 South A street, Elwood, Ind., has been purchased by Frank Toler, a former night sergeant at police station.

A. Yoch has purchased the meat market of Garling & Ruckman at Superior, Iowa.

Joseph Loveland will erect a meat market at Fiftieth avenue and Burnham street, West Allis, Wis. It is estimated it will cost \$3,000.

## New York Section

F. L. Brown, of Swift & Company's foreign accounting department at Chicago, was in New York this week.

Vice-Presidents M. J. Sulzberger and G. F. Sulzberger, of the S. & S. Company, returned this week from Chicago.

Fred F. Finkeldey, head of the S. & S. Company's provision department in New York, is in Maryland on a vacation trip.

Jacob Maybaum, manager of the branch house of Morris & Company in Gansevoort Market, is enjoying a vacation in the Catskills.

Swift & Company's sales of beef in New York City for the week ending August 1, 1914, averaged as follows: Domestic beef, 12.51 cents; imported beef, 10.15 cents per pound.

Manager P. S. Shaw, of the Swift branch house at Flushing, L. I., is enjoying a vacation. Manager R. D. Pyle, of the Swift house at Duane street, Manhattan, is also away on a vacation.

Home vacations have suddenly become very popular among meat men who usually recreate abroad. Some of them who started too soon are now sorry they didn't decide to see the wonders of their own land first!

Mrs. Anna Muhs, widow of Henry Muhs, head of the meat packing concern of that name, died on Monday at her home, Marionburg, N. J. She was fifty-four years old. Seven daughters and one son survive her.

Aaron Buchsbaum, with his wife and members of his family, has been in Germany, and when last heard from was at Bremen. His friends are much concerned, especially as both Mr. and Mrs. Buchsbaum were not in the best of health.

Miss Elizabeth Smith, private secretary to general manager G. J. Edwards, of Swift &

Company's New York district, sailed on the Baltic for a vacation trip abroad on Thursday of last week. Her friends have been much concerned as to her safe arrival in England and her safe return to this country.

The Wholesale Butchers & Packers' Protective Association is the title given an organization incorporated this week in New York City. The officers announced are Frank W. Harris, president; Julius Holzer, secretary; Francis H. Sinn, assistant secretary. The object of the organization is said to be credit investigation and protection. Its aims are stated on page 24.

The employees of the small stock department of the S. & S. Company at the New York plant held their annual outing at College Point, L. I., last Saturday. Manager Al Samuels was generalissimo of the event, as usual, and got away with his life as well as a successful programme. The score of the ball game was 6 to 3, the Zingel team winning the game and the Stiefel cup.

Health Commissioner Goldwater has replied to the communication of President Koelsch of the Washington Market Merchants' Association, as published last week in the columns of The National Provisioner, regarding the sanitary regulations for meat shops. He thanks the trade for agreeing to the regulations and promises that the enforcement of the regulations will be fair and reasonable.

New contracts to be submitted to employers on September 1 were drawn up at the last meeting of Butchers' Union, Local 422. Demands are made for better sanitary conditions and higher wages. The union is also waging a fight to have all union members patronize only such butcher shops as display a union sign, and has posted an unfair list of several bosses who have refused to engage union labor.

The Wallabout Market Merchants' Association is on record as opposed to the projected establishment of a new public market on



# HEARN West Fourteenth St., New York.

**NO MEATS BUT EVERYTHING  
GROCERIES IN  
LIQUORS DRY GOODS.**

**CLOSED ALL DAY SATURDAY DURING JULY AND AUGUST**

**As in past fourteen years**

thirteen and one-half blocks between Court and Otsego streets in South Brooklyn. The association contends that another market so near the Wallabout would ruin business conditions in the latter. The members of the association framed a resolution which has been forwarded to the Board of Estimate.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending Saturday, August 1, 1914, by the New York City Health Department: Meat.—Manhattan, 4,014 lbs.; Brooklyn, 11,885 lbs.; the Bronx, 25 lbs.; total, 15,924 lbs. Fish.—Manhattan, 44,235 lbs.; Queens, 3 lbs.; total, 44,238 lbs. Poultry and game.—Manhattan, 3,333 lbs.; Brooklyn, 150 lbs.; total, 3,483 lbs.

The following addition to the sanitary code of New York City has been adopted by the Board of Health: "Resolved, That Section 45 of the Sanitary Code be and the same is hereby amended, to take effect immediately, so as to read as follows:

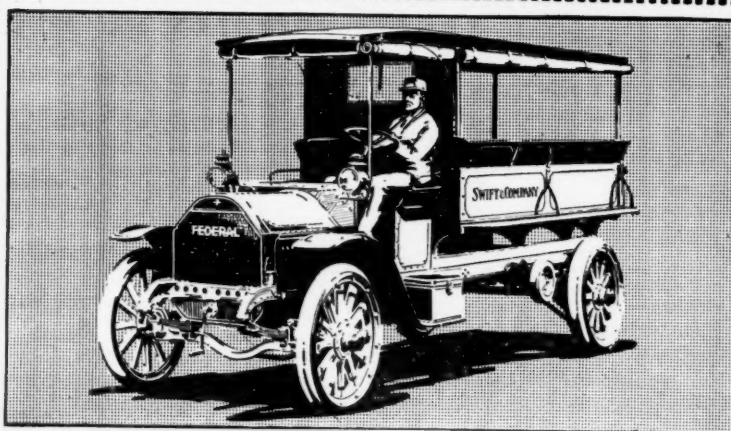
"Section 45. No meat or dead animal above the size of a rabbit shall be taken to any public or private market, nor shall any such meat or dead animal be stored or held, kept or offered for sale in any such place until the same shall have been fully cooled after killing, nor until the entrails and feet (except of poultry and game and except the feet of swine) shall have been removed."

The Beef & Products Credit Association has been incorporated in New York City, with Leon Dashew as counsel and Abraham Beck as secretary. In explaining the objects of his company, Mr. Dashew says: "The principal objects of the association are to obtain information as to the standing and character of the retail dealers in the beef and provision business and to protect members against fraudulent bankruptcies and failures that are so rampant these days in the trade. It is not the purpose of the association to personally engage in procuring or furnishing the credit information. That will be done by an agency that has been formed for that particular purpose, and who will charge the subscribers a reasonable sum per annum for such information, and the activities of such agency will be devoted exclusively to the beef and provision trade, and its reports will be based on personal investigations and examinations of records and financial statements signed will be procured. This agency will also afford its members collection service without any additional charge."

## J-M INSULATING MATERIALS

J-M Pure Cork Sheets J-M Granulated Cork  
J-M Impregnated Cork Boards J-M Hair Felt  
J-M Mineral Wool J-M Weatherite Paper  
Write us as to your requirements.

**H. W. JOHNS-MANVILLE CO.**  
NEW YORK AND EVERY LARGE CITY.



One of the FEDERAL Trucks of Swift & Co. in service in sixteen branch cities

# FEDERAL

MOTOR TRUCKS

## Why Do You Continue With Horse-Delivery?

Think it over, and see if there's one good reason.

Federal trucks represent a smaller investment than the horse-equipment they replace.

They will do, on an average, the work of at least three teams.

They are quicker—they will cover territory that you cannot reach with horses.

They are more reliable—weather or temperature do not affect them.

The upkeep of a Federal—maintenance, depreciation, everything—averages less than half that of the horse-equipment it displaces.

Then why horses?

Write for booklet, giving detailed experience of leading concerns in your line.

**FEDERAL MOTOR TRUCK COMPANY**

136 Leavitt Avenue, Detroit, Michigan

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Good to choice native steers.....	\$6.35@10.00
Common to fair native steers.....	7.00@ 8.25
Oxen and stags .....	5.50@ 8.00
Bulls .....	5.35@ 8.00
Cows .....	3.00@ 7.25
Good to choice native steers one year ago..	7.40@ 9.10

## LIVE CALVES.

Live veal, common to prime, per 100 lbs..	9.00@13.00
Live veal calves, culls .....	7.50@ 8.50
Live calves, buttermilks, per 100 lbs.....	7.00@ 7.50
Live veal calves, grassers, per 100 lbs....	—@—

## LIVE SHEEP AND LAMBS.

Live lambs, good to choice .....	8.50@ 9.25
Live lambs, yearlings .....	—@—
Live sheep, common to good, ewes.....	3.00@ 5.00
Live sheep, culls .....	@ 2.00

## LIVE HOGS.

Hogs, heavy .....	@ 9.90
Hogs, medium .....	@ 9.90
Hogs, 140 lbs. ....	@ 10.00
Pigs .....	@ 9.90
Rough .....	@ 8.90

## DRESSED BEEF.

### CITY DRESSED.

Choice, native heavy .....	15½@16
Choice, native light .....	@15
Native, common to fair .....	14½@15

### WESTERN DRESSED BEEF.

Choice native heavy .....	15 @15½
Choice native light .....	@15
Native, common to fair.....	@14½
Choice Western, heavy .....	@14½
Choice Western, light .....	@14
Common to fair Texas .....	@13
Good to choice heifers .....	@12½
Common to fair heifers.....	12 @12½
Choice cows .....	11½@12
Common to fair cows.....	@11½
Fleshy bologna bulls .....	@12

## BEEF CUTS.

	Western.	City.
No. 1 ribs .....	18½@19½	19 @20
No. 2 ribs .....	16 @16½	18 @19
No. 3 ribs .....	14 @15	17 @18
No. 1 loins .....	18½@19	@22
No. 2 loins .....	16 @16½	@21
No. 3 loins .....	13 @13½	@19
No. 1 hinds and ribs.....	@17	17½@18
No. 2 hinds and ribs.....	@16	17 @17½
No. 3 hinds and ribs.....	@15	16½@17
No. 1 rounds .....	14½@15½	@15
No. 2 rounds .....	13½@14	@14½
No. 3 rounds .....	12 @13	@14
No. 1 chucks .....	13½@14	@14½
No. 2 chucks .....	12½@13½	@14
No. 3 chucks .....	11 @12	@13½

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb..	17½@18½
Veals, county dressed, per lb.....	@17½
Western calves, choice .....	@17½
Western calves, fair to good.....	@16
Western calves, common .....	@14½
Grassers and buttermilks .....	@14

## DRESSED HOGS.

Hogs, heavy .....	@12½
Hogs, 150 lbs. ....	@12½
Hogs, 160 lbs. ....	@13½
Hogs, 140 lbs. ....	@13½
Pigs .....	@13½

## DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@17½
Lambs, choice .....	@16½
Lambs, good .....	@15½
Lambs, medium to good.....	@14½
Sheep, choice .....	@13
Sheep, medium to good.....	@12
Sheep, culls .....	@ 9

## PROVISIONS.

### (Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@19
Smoked hams, 12 to 14 lbs. avg.....	@18½
Smoked hams, 14 to 16 lbs. avg.....	@18
Smoked picnics, light .....	@15
Smoked picnics, heavy .....	@14½

Smoked shoulders .....	@14½
Smoked bacon, boneless .....	19 @20
Smoked bacon (rib in) .....	@18½
Dried beef sets .....	@29
Smoked beef tongue, per lb.....	@22
Pickled bellies, heavy .....	@15½

## FRESH PORK CUTS.

Fresh pork loins, city .....	17 @20
Fresh pork loins, Western .....	16½@19½
Fresh pork tenderloins .....	@34
Frozen pork tenderloins.....	@29
Shoulders, city .....	14½@15
Shoulders, Western .....	14 @14½
Butts, regular .....	@16
Butts, boneless .....	18 @18½
Fresh hams, city .....	18 @18½
Fresh hams, Western .....	@17½
Fresh picnic hams .....	@13

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	per 100 pcs.....\$95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per	100 pcs.....@ 80.00
Black hoofs, per ton.....	40.00@ 45.00
Striped hoofs, per ton.....	50.00@ 55.00
White hoofs, per ton .....	80.00@ 85.00
Thigh bones, avg. 85 to 90 lbs. per	100 pcs.....@ 90.00
Horns, avg. 7½ oz. and over, No. 1's..	@200.00
Horns, avg. 7½ oz. and over, No. 2's..	@100.00
Horns, avg. 7½ oz. and over, No. 3's..	@ 75.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues .....	@14½c. a pound
Fresh cow tongues .....	12½@13c. a pound
Calves' heads, scalded.....	.45 @50c. apiece
Sweetbreads, veal .....	.45 @90c. a pair
Sweetbreads, beef .....	.25 @30c. a pound
Calves' livers .....	@25c. a pound
Beef kidneys .....	@15c. apiece
Mutton kidneys .....	@ 3c. apiece
Livers, beef .....	@12c. a pound
Oxtails .....	@15c. apiece
Hearts, beef .....	@ 6c. a pound
Holls, beef .....	@27c. a pound
Tenderloin, beef, Western.....	.20 @35c. a pound
Lambs' fries .....	8 @ 8½c. a pair
Extra lean pork trimmings.....	.15½@16c. a pound
Blade meat .....	@12½c. a pound

## BUTCHERS' FAT.

Ordinary shop fat .....	@ 2½
Suet, fresh and heavy .....	@ 5
Shop bones, per cwt. ....	.25 @35

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@1.00
Sheep, imp., medium, per bundle.....	@80
Sheep, imp., per bundle .....	@70
Sheep, domestic, white, per bundle .....	@70
Sheep, domestic, medium, per bundle .....	@50
Sheep, domestic, narrow med., per bundle .....	@25
Hog, American, free of salt, tcs. or bbls.,	per lb. f. o. s. New York.....@70
Hog, extra narrow selected, per lb.....	@70
Hog, middles .....	@10
Beef rounds, domestic, per set, f. o. b. Chi-	cago .....
Beef rounds, export, per set, f. o. b. New	York .....
Beef bungs, piece, f. o. b. New York.....	@24
Beef middles, per set, f. o. b. New York....	@74
Beef middles, per set, f. o. b. Chicago.....	@72
Beef wassands, per 1,000, No. 1s.....	@ 7½
Beef wassands, per 1,000, No. 2s.....	@ 4

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	23	25
Pepper, Sing., black.....	14	16
Pepper, Penang, white .....	21	23
Pepper, red .....	19	22
Allspice .....	5½	7½
Cinnamon .....	16	20
Coriander .....	8	10
Cloves .....	24	27
Ginger .....	9	12
Mace .....	70	75

## SALTPETRE.

Crude .....	4½@ 5
Refined—Crystallized .....	@ 5
Crystals .....	5½@ 6½
Powdered .....	@ 5½

## GREEN CALFSKINS.

No. 1 skins .....	@ .26
No. 2 skins .....	@ .24
No. 3 skins .....	@ .14
Branded skins .....	@ .18
Ticky skins .....	@ .18
No. 1 B. M. skins .....	@ .24
No. 2 B. M. skins.....	@ .22
No. 1, 12½-14 .....	@2.50
No. 2, 12½-14 .....	@2.50
No. 1 B. M., 12½-14 .....	@2.45
No. 2 B. M., 12½-14 .....	@2.30
No. 1 kips, 14-18 .....	@2.85
No. 2 kips, 14-18 .....	@2.70
No. 1 B. M. kips .....	@2.30
No. 2 B. M. kips .....	@2.10
No. 1, heavy kips, 18 and over .....	@3.70
No. 2, heavy kips, 18 and over.....	@3.45
Branded kips .....	@1.90
Heavy branded kips .....	@2.25
Ticky kips .....	@2.15
Heavy ticky kips .....	@2.50

## DRESSED POULTRY.

### FRESH KILLED.

Turkeys—	
Dry-picked, avg. per lb.....	17 @18
Chickens—	
Broilers, Western fancy, dry-picked.....	22 @23
Broilers, Western, scalded, avg.....	18 @19
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to dos., dry-	picked .....
Western boxes, 36 to 42 lbs. to dos., dry-	picked .....
Fowl—bbls.—	
Western, northerly, dry-pkd., 4 lbs. avg.	@18
Southern and S. W., dry-pick., avg. best.	@17
Other Poultry—	
Old Cocks, per lb.....	12½@13
Squabs, prime, white, 10 lbs. to dos., per	doz. ....
	@ 3.75

## LIVE POULTRY.

Broilers .....	18 @19
Fowls, choice .....	17 @17½
Roosters, old .....	12 @12½
Ducks, West. and So., per lb.....	13 @16
Geese, per lb., South. and West.....	13 @14

## BUTTER.

Creamery, Extras .....	28½@29
Creamery, Firsts .....	25½@28
Process, Extras .....	23 @24
Process, Firsts .....	22 @22½

## EGGS.

Fresh gathered, extras .....	26 @28
Fresh gathered, ex. firsts .....	24½@25½
Fresh gathered, firsts .....	23 @24
Fresh gathered, seconds .....	20 @22
Fresh gathered, dirties .....	@19
Fresh gathered, checks .....	16½@17

## FERTILIZER MARKETS.

### BASIS, NEW YORK DELIVERY.

Concentrated tankage, Chicago .....	@ 3.00
Bone meal, steamed, per ton.....	21.00 @21.50
Bone meal, raw, per ton.....	25.00 @26.00
Hoof meal, per unit, Chicago.....	@ 3.00
Dried blood, West, high grade, one,	f. o. b. Chicago, prompt.....
Dried blood, f. o. b. New York.....	3.10 @ 3.15
Nitrate of soda—spot .....	2.07½@ 2.10
Bone black, discard, sugar house del.	New York .....
Dried tankage, N. Y., 11 to 12 per	cent. ammonia, f. o. b. New York
Tankage, 11 and 15 p. c., f. o. b.	Chicago, prompt .....
Garbage tankage, f. o. b. New York.	7.00 @ 7.50
Fish scrap, dried, 11 p. c. ammonia	and 15 p. c. bone phosphate, de-
livered, Baltimore .....	3.35 and 10c.
Foreign fish guano, testing 13@14%	ammonia and about 10% P. Phos-
Lime, c. l. f. Charleston and New-	port News .....
Wet, acidulated, 7 p. c. ammonia per	ton, f. o. b. factory (35c. per unit
available phos. acid).....	Nominal@3.00 and 35c.
Sulphate ammonia, gas, for shipment,	per 100 lbs., guar., 25% .....
Sulphate ammonia gas, per 100 lbs.,	spot, guar., 25% .....
So. Carolina phosphate rock, ground,	per 2,000 lbs., f. o. b. Charleston
So. Carolina phosphate rock, undried,	f. o. b. Ashley River, per 2,240 lbs.
The same, dried .....	3.50 @ 3.75
	3.75 @ 4.00

